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# THE MEAT AND CANNED FOODS ACT

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(R. S. C. Chap. 77)

AND

## PROCESSED FRUIT and VEGETABLE Regulations

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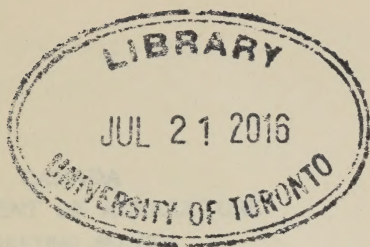
Administered by the  
FRUIT AND VEGETABLE DIVISION  
Marketing Service  
DOMINION DEPARTMENT OF AGRICULTURE



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Published by the direction of the Right Hon. JAMES G. GARDINER  
Minister of Agriculture, Ottawa  
1949





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CANADA  
DEPARTMENT OF AGRICULTURE  
MARKETING SERVICE

FRUIT AND VEGETABLE DIVISION

Add the following fluid ounce size  
containers to Sub-Section (1), Section 37,  
of the Regulations for a trial period ending  
December 31, 1949:

All fruits, sugar syrup or water  
pack (except as specifically provided for  
hereinafter)

Canada Size - 15 fluid ounces

Diameter and Height

300 x 407 - 301 x 406 - 307 x 309

Fruits, solid pack, including pie filler

Canada Size - 15 fluid ounces

Diameter and Height

300 x 407 - 301 x 406 - 307 x 309

All fruit and vegetable juices

Canada size - 15 fluid ounces

Diameter and Height

300 x 407 - 301 x 406 - 307 x 309

(OVER)

CANADA  
DEPARTMENT -2- AGRICULTURE  
MARKETING SERVICE

All vegetables (except as specifically provided for)

Add the following fluid ounce size  
Canada size - 15 fluid ounces  
of the Regulations for a trial period ending

Diameter and Height

300 x 407 - 301 x 406 - 307 x 309

All fruits, sugar syrup or water  
Canned Dried Beans  
(hereinafter)

Canada size - 15 fluid ounces

Canada size - 15 fluid ounces

Diameter and Height - 401 x 212

Diameter and Height

REARRANGEMENT OF SOUP CONTAINERS

Soups condensed	Canada Size fluid ounces	Diameter & Height
	10	211 x 400
	20	307 x 409
	48	404 x 700
	105	603 x 700

Soups ready-to-serve	Canada Size fluid ounces	Diameter & Height
	8	211 x 304
	15	300 x 407
	28	401 x 411
	105	603 x 700

Diameter and Height

300 x 407 - 301 x 406 - 307 x 309

(OVER)

# THE MEAT AND CANNED FOODS ACT

## CHAPTER 77

(Revised Statute of Canada, 1927)

### SHORT TITLE

1. This Act may be cited as the Meat and Canned Foods Act, 1907, c. 27, s. 1. Short title.

2. In this Act, unless the context otherwise requires, Definitions.

- (a) "can" and "canned fish or shellfish" includes any hermetically sealed glass bottle, package or container, and any fish or shellfish processed or preserved in the usual way packed in such can, bottle, package or container; also lobster meat cooked for sale, fresh or frozen, and packed in a can, bottle, package or other container, but not preserved to keep, as is the case with lobster meat processed or preserved in the usual way. 1939, c. 19, s. 1. "Can".  
"Canned fish or shellfish".
- (b) "canned foods" includes foods except fish and shellfish that have been pre-heated, cooked, preserved, condensed, evaporated, dehydrated, dried or otherwise processed or prepared for food, and are placed in any closed can, bottle, package, or container; "Canned foods".
- (c) "carcasses" means the carcasses of cattle, sheep, swine, goats, game or poultry; "Carcasses."
- (d) "dry meat" means the meat of shellfish contained in a can which has been processed and allowed to cool thoroughly and which is opened and upturned for not less than one minute and not more than one and one-half minutes so as to permit free drainage of the liquor therefrom. 141, c. 6, s. 1. "Dry meat."

- “Establishment.” (e) “establishment” means any abattoir, packing house or other premises in which such animals are slaughtered, or in which any parts thereof or products thereof, or fish or shellfish, or fruit, or vegetables, or any food or food product which may be named by the Governor in Council are prepared for food for export or are stored for export;
- “Export.” (f) “export” means export out of Canada, or out of any province to any other province thereof;
- “Farmer.” (g) “farmer” means a person whose recognized occupation is that of farming, and who slaughters only such animals as are fed by him on his own premises;
- “Fish.” (h) “fish” does not include shellfish and crustaceans;
- “Food.” (i) “food” includes every article used for food or drink by man, and every ingredient intended for mixing with the food or drink of man for any purpose;
- “Inspector” or “Inspecting officer.” (j) “inspector” or “inspecting officer” means an inspector appointed under this Act;
- “Minister.” (k) “Minister” means the Minister of Agriculture;
- “Regulations.” (l) “regulations” means regulations made under the provisions of this Act;
- “Shellfish.” (m) “shellfish” includes crustaceans. 1907, c. 27, s. 2; 1910, c. 38, s. 1; 1917, c. 33, s. 1; 1922, c. 32, s. 1; 1925, c. 17, s. 1.

Administration of Act.

3. The administration of any part of this Act may be assigned by the Governor in Council to any Minister other than the Minister of Agriculture and in such case the Minister to whom such assignment is made shall have the same powers with respect to the part of this Act to him assigned as the Minister of Agriculture now has. 1907, c. 27, s. 30.



## REGULATIONS

4. The Governor in Council may make Regulations. such orders and regulations, not inconsistent with the provisions of this Act, as to him seem necessary for the carrying out of the provisions of this Act.

(2) Such orders and regulations shall have Effect. the same force and effect as if embodied in this Act.

(3) Every such order or regulation shall be Publication. published twice in the *Canada Gazette*.

(4) Any such order or regulation may be Proof. proved by the production of a copy thereof certified by the Minister.

(5) Such order or regulation shall, until Date. the contrary is proved, be deemed to have been duly made and issued on the date thereof. 1907 c. 27, s. 20.

## APPOINTMENTS

5. There may be appointed in the manner Inspectors and other officers. authorized by law such inspectors and other officers as are necessary for carrying out the provisions of this Act. 1907 c. 27, s. 19; 1918, c. 12.

## INSPECTION AND MARKING

6. All animals intended for slaughter in any Inspection. establishment shall be inspected as provided by the regulations.

(2) No animal shall be allowed to enter the Slaughtering establishment. parts of an establishment where slaughtering is carried on, unless it has undergone such inspection. 1907, c. 27, s. 3; 1910, c. 38, s. 2.

7. Every animal affected or suspected of Diseased animals. being affected, with contagious or other disease, shall be slaughtered under the supervision of the inspector and be disposed of as provided by the regulations. 1907, c. 27, s. 3.

Inspection  
of carcasses.

**8.** All carcasses and portions thereof of all animals wherever slaughtered, intended for export, shall be inspected as provided by the regulations. 1907, c. 27, s. 4.

Slaughtering  
by farmers.

**9.** Unless the Minister otherwise directs, upon the report of an inspector, animals owned by farmers and slaughtered by them on their own premises, shall not be subject to inspection under the provisions of this Act. 1907, c. 27, s. 5; 1910 c. 38, s. 3.

Healthy car-  
casses to be  
marked.

**10.** Every carcass or portion thereof, found to be healthy and fit for food, shall be marked by an inspector in such manner as is provided by the regulations.

Owner may  
deal with  
carcasses.

(2) The carcass or portion thereof, may then be dealt with as the owner thereof sees fit subject to the further supervision of the inspector. 1907, c. 27, s. 6; 1910 c. 38, s. 4.

Inspection  
of meat  
products.

**11.** Every carcass, or portion or product thereof prepared for food in any establishment and packed in cans or similar receptacles, or in any package whatever, shall be subject to inspection during the whole course of preparation and packing.

Marking of  
meat  
products.

(2) After all the requirements of this Act regarding inspection have been complied with and not until then, all such packages shall be marked by an inspector in such manner as is provided by the regulations. 1907, c. 27, s. 7; 1910, c. 38, s. 5.

Reinspection.

**12.** The inspector may at any time reinspect a carcass, or any portion or product thereof, in order to ascertain whether, subsequently to the first inspection thereof, it has undergone decomposition, or has otherwise deteriorated, or has been tampered with or adulterated by the use of preservatives or otherwise.

(2) Every carcass, or portion or product thereof, sent out of an establishment and

returned thereto for any purpose, shall not be again sent out therefrom without reinspection. 1907, c. 27, s. 8.

**13.** Every carcass, or portion or product thereof, found, upon inspection or reinspection, to be unhealthy or unfit for food, or which contains such ingredients or preservatives as may render it unfit for food, shall be marked by the inspector in such manner as is provided by the regulations, and shall thereupon be deemed to be condemned as unfit for food and shall be disposed of as provided by the regulations. 1907, c. 27, s. 9.

Unhealthy meat, disposal of.

**14.** Any person slaughtering or permitting the slaughtering of animals, and selling or offering for sale or transportation, for food purposes for export, a carcass, or any portion or product thereof, which is unhealthy or unfit for food, is guilty of an indictable offence and liable to one year's imprisonment.

Sale, etc., of unhealthy meat.

Penalty.

(2) Every one who is convicted of this offence after a previous conviction for the same crime shall be liable to two years' imprisonment. 1907, c. 27, s. 10; 1910, c. 38, s. 6.

Second offence.

**15.** The Governor in Council may, upon application of the owner thereof, exempt any establishment from the operation of the provisions of sections six to eight, both inclusive, and of sections ten to fourteen, both inclusive, of this Act. 1908, c. 47, s. 1.

Exemption from inspection.

**16.** All articles prepared for food in any establishment and packed in cans or similar receptacles, or in any package whatever, shall be subject to inspection during the whole course of preparation and packing.

Inspection of packages.

(2) All such packages shall be marked with

Marking of packages.

(a) the initials of the christian names, the full surname, and the address, or, in the case of a firm or corporation, the firm

or corporate name and address, of the packer, or of the first dealer obtaining them direct from the packer who sells or offers the said articles for sale, and such dealer shall, upon the request of an inspector appointed under this act, disclose the name of the packer of such article;

(b) a true and correct description of the contents of the package.

Proviso.

(3) If it be established to the satisfaction of the Governor in Council that such marking would hinder the sale of any of said articles in foreign markets or in the markets of Great Britain, he may exempt such articles from the provisions of this section. 1907, c. 27, s. 12; 1908, c. 47, s. 2; 1910, c. 38, s. 7.

#### FISH AND SHELLFISH

Inspection of canneries.

**17.** Fish and shellfish intended for canning and the canneries in which fish and shellfish are packed shall be inspected as provided by the regulations. 1922, c. 32, s. 2; 1941, c. 6, s. 2.

Packs subject to inspection.

**18.** (1) All fish and shellfish packed in cans shall be subject to such inspection as may be provided by this Act and the regulations made thereunder during the whole course of preparation and packing and thereafter as required by such regulations.

Cans to be labelled.

(2) All such cans shall be labelled with:

Name and address of packer or first dealer.

(a) the christian names or the initials thereof, the full surname and address, or, in the case of a firm or corporation, the firm or corporation name and address, of the packer or of a dealer obtaining them from the packer;

True description of contents.

(b) a true and correct description of the contents of the can, including the vernacular name and the name of the place and/or province where the same was packed, in the case of fish the minimum weight in avoirdupois of the

Minimum weight.



contents and in the case of shellfish, unless it is otherwise provided by the regulations, the minimum weight in avoirdupois of the dry meat in the can, plainly printed in a conspicuous manner on each label. 1941, c. 6, s. 3.

(3) If it is established to the satisfaction of the Governor in Council that the labelling of the cans of fish or shellfish as prescribed by this section hinders the sale of the same in markets outside of Canada, he may exempt such cans of fish or shellfish as are exported to such markets from any or all of the provisions of this section. 1922, c. 32, s. 2.

Governor in Council may exempt.

**19.** No false or misleading mark or name shall be placed on any can of fish or shellfish, whether the same relates to the place where the fish or shellfish has been caught or canned, or to the kind of fish or shellfish, or any other particular relating to the same. 1917, c. 33, s. 2.

Misleading marks.

**20.** The owner or manager of every fish or shellfish cannery shall supply the Minister with a copy of each kind of label used in the cannery and every dealer obtaining canned fish or canned shellfish direct from the packer shall supply the Minister with a copy of each kind of label used by him on such canned fish or canned shellfish. 1917, c. 33, s. 2.

Copy of labels to be sent to Minister.

**21.** Any inspector may at any time stop the canning of any particular fish or shellfish or of any variety of fish or shellfish which he considers unfit for human food. 1917, c. 33, s. 2.

Stopping of canning.

**22.** All canned fish and shellfish shall be sound, wholesome and fit for human food.

Must be fit.

(2) Any unsound fish or shellfish found during the process of preparing and packing, and any unsound canned fish or shellfish found at any time thereafter, as provided by the regulations may be seized and confiscated

Confiscation.

on view by any inspecting officers and dealt with as required by the regulations. 1941, c. 6, s. 4.

Inspector  
may take  
samples.

(3) An inspecting officer shall be entitled to take from any parcel, whether for export or otherwise, samples for inspection in accordance with the requirements of this Act. 1922, c. 32, s. 3.

Regulations  
fixing grades  
of canned  
lobsters.

**23.** For the purpose of this Act the grades of canned lobster shall be as designated by regulation and, if the need for such is established to the satisfaction of the Governor in Council, canned lobster shall be classified, inspected and labelled as provided in the regulations. 1922, c. 32, s. 4; 1941, c. 6, s. 5.

Regulations  
fixing  
varieties  
and grades  
of B.C.  
salmon.

**24.** For the purposes of this Act the varieties of British Columbia salmon shall be designated and, if the need for such is established to the satisfaction of the Governor in Council, graded as provided in the regulations. 1922, c. 32, s. 5.

Enforce-  
ment of Act  
and regu-  
lations.

**25.** In the event of the provisions of this Act or any regulation made hereunder, or the lawful instructions of inspecting officers, not being complied with in any fish or shellfish cannery, the Minister may order the fish or shellfish cannery to be closed.

Imported  
canned fish  
to be  
labelled.

**26.** (1) All cans of fish or shellfish imported into Canada shall be correctly labelled so as to indicate in a plain and conspicuous manner:

- (a) the kind and quality of their contents;
- (b) the minimum weight in avoirdupois of the contents of the cans in the case of canned fish and of the dry meat in the can in the case of canned shellfish;
- (c) the place of origin;
- (d) the name and address of the person, firm or corporation by whom they are packed or by whom they are imported.

(2) Canned fish or canned shellfish imported into Canada to be exported again need only be labelled to show the country of origin. Origin to be shown.

(3) No false or misleading mark or designation of the kind or variety of the contents shall be shown on any can of fish or shellfish imported for sale in Canada. No false mark.

(4) No canned fish or shellfish shall be admitted into Canada by any officer of the Customs unless labelled in accordance with the provisions of this section and labelled to conform to such requirements as the Governor in Council may by regulations prescribe. 1917, c. 33, s. 2; 1932, c. 32, s. 6; 1939, c. 19, s. 2; 1941, c. 6, s. 6. Duty of Customs Officers.

27. Any can of fish or shellfish not labelled or marked in accordance with the provisions of this Act or of the regulations before being offered or exposed for sale by retail, shall be forfeited to His Majesty, and may be seized by any inspector, or by any customs excise or police officer, or by any constable. 1917, c. 33, s. 3. When liable to seizure.

#### GENERAL

28. All fish, fruit, or vegetables, or products thereof, or any food or food products which may be named by the Governor in Council, under the provisions of this Act, used in any establishment where these articles are prepared for export, shall be sound, wholesome, and fit for food. Fish, fruit, vegetables, food and products thereof, to be fit for food.

(2) Any such articles or products thereof found in such establishment unsound or unwholesome shall be confiscated and destroyed in such manner as may be provided by the regulations. Unwholesome article to be confiscated.

(3) All canned fruit or vegetables or products thereof, or any food or food products including canned fish and shellfish which may be named by the Governor in Council, shall be offered for sale only in such cans or other Canned fruits or vegetables or food to be offered for sale in prescribed containers only.

containers as the Governor in Council may by regulations prescribe, and such cans or containers must contain the quality, quantity or weight prescribed by the regulations. 1918, c. 31, s. 1; 1925, c. 17, s. 2; 1941, c. 6, s. 7.

Inspection  
of sanitary  
conditions.

**29.** An inspection and close supervision of the sanitary conditions of all establishments shall be maintained, and they shall be conducted under such conditions, sanitary and otherwise, as may be prescribed by the regulations.

No inspection  
where  
conditions  
unsanitary.

(2) The inspector shall refuse to inspect or mark articles in any establishment where the sanitary conditions are not in accordance with the regulations. 1907, c. 27, s. 14; 1910, c. 38, s. 8.

Withdrawal of  
inspector and  
closing of  
establishment  
for violation  
of Act, etc.

**30.** In the event of the provisions of this Act, or any regulations, or the lawful instruction of an inspector, not being complied with in any establishment, the Minister may

- (a) withdraw the inspector therefrom;
  - (b) refuse to it the inspection, marking, and certification of the articles prepared therein; and
  - (c) cause the establishment to be closed.
- 1907, c. 27, s. 15.

Sale in  
violation  
of Act.

**31.** No person shall offer or expose or have in his possession for sale any article subject to inspection under this Act unless all the requirements thereof respecting the said article have been complied with. 1908, c. 47, s. 3.

Exports or  
imports of  
uninspected  
articles.

**32.** No person shall offer or accept for export or import, or shall export or import, any articles subject to inspection under this Act, unless the requirements regarding inspection and marking have been complied with in respect to such articles. 1918, c. 31, s. 2.

Proof of  
compliance  
with  
regulations.

**33.** Every person offering or accepting for export or import, or exporting or importing,

- (a) any carcass, or portion or product thereof;



(b) fruit or vegetables or products thereof;  
or

(c) food or food products named by the Governor in Council under the provisions of section thirty-five of this Act;

shall furnish such proof as is required by the regulations as to whether the articles so offered or accepted for export or import, or exported or imported, are subject to inspection or not. 1918, c. 31, s. 2.

**34.** No carcass, or portion or product thereof, intended for food shall be imported into Canada unless proof satisfactory to the Minister accompany it that the same has passed Government inspection in the country of origin. Proof of inspection to accompany imports.

(2) Any such carcass, or portion or product thereof, imported into Canada shall be subject to such further inspection, and shall conform to such requirements as the Governor in Council may by regulation prescribe. 1918, c. 31, s. 2. Further inspection.

**35.** No fish, fruit or vegetables or products thereof, or food or food products which may be named by the Governor in Council, shall be imported into Canada or exported from Canada unless the same conform to such requirements as the Governor in Council may by regulation prescribe. 1918, c. 31, s. 2. Imported or exported articles to conform to requirements.

**36.** Any carcass, or portion or product thereof, or fruit or vegetable or products thereof, or food or food product, that does not conform to the requirements of such regulations shall, upon condemnation by any inspector, be forfeit to His Majesty, and may be disposed of as the Minister may direct. 1918, c. 31, s. 2. Forfeiture.

**37.** No article subject to inspection under this Act shall be offered or sold for export or False marking of name.

import, or exported or imported, under any name intended or calculated to deceive as to its true nature.

(2) No package containing any article subject to inspection under this Act shall be marked with any label, brand or mark which falsely represents,

- |         |   |
|---------|---|
| Weight. | (a) the quantity or weight or contents of such package;                                   |
| Date.   | (b) the date when the articles or goods contained therein were packed. 1918, c. 31, s. 2. |

Tampering with marks. **38.** Every person who, without authority, wilfully and wrongfully,

- (a) uses or imitates any mark, tag, label or certificate placed on or attached to any article in accordance with the provisions of this Act or of any regulation made hereunder;
- (b) removes, alters, effaces or obliterates, or causes to be removed, altered, effaced or obliterated, wholly or partially any such mark, tag, label or certificate;

Penalty. shall incur a penalty of one hundred dollars. 1910, c. 38, s. 10.

Inspector's certificate as evidence. **39.** The certificate of an inspector or other officer appointed under this Act, or any mark applied under this Act, shall, for the purposes of this Act, be prima facie evidence of the matter which it purports to establish. 1910, c. 38, s. 11.

Inspector's powers. **40.** Any inspector or other officer appointed under this Act, may, at any time, for the purpose of carrying into effect any provision of this Act,

- (a) enter any place or premises, or any steamship, vessel or boat, or any carriage, car, truck, horse-box or other vehicle used for the carriage of articles subject to the provisions of this Act;

(b) require to be produced for inspection, or for the purpose of obtaining copies thereof or extracts therefrom, any books, shipping bills, bills of lading or other papers.

(2) Such inspector or other officer shall, if required, state in writing the grounds for his action in so doing. 1910, c. 38, s. 12.

#### OFFENCES AND PENALTIES

41. Every person who refuses to admit, or who obstructs or impedes, an inspector or other officer acting in execution of this Act, or of any order or regulation made by the Governor in Council or the Minister hereunder, and every person who aids and assists him therein, shall, for every such offence, incur a penalty not exceeding five hundred dollars. Obstructing inspector.

(2) The inspector or other officer may apprehend the offender and take him forthwith before a justice of the peace to be dealt with according to law. Inspector may apprehend.

(3) No person so apprehended shall be detained in custody, without the order of the justice, longer than twenty-four hours. 1907, c. 27, s. 23. Detention.

42. Every person who moves, or causes or allows to be moved, any animal, or any article in violation of the provisions of this Act, shall, for every such offence, incur a penalty not exceeding five hundred dollars. 1907, c. 27, s. 24. Unlawful removal.

43. The provisions of the Criminal Code respecting bribery and corruption of officials or employees of the Government extend to all inspectors and other persons appointed to carry out the provisions of this Act. 1907, c. 27, s. 25. Bribery of inspector.

44. Every person who violates any provision of this Act, or of any regulation made Other violations of Act.

by the Governor in Council or by the Minister under the authority of this Act, in respect to which no penalty is hereinbefore provided, shall for every such offence, incur a penalty not exceeding five hundred dollars. 1907, c. 27, s. 26.

Apprehension  
of offenders.

**45.** Any inspector or constable may, without warrant, apprehend any person found committing an offence against the provisions of this Act, and shall take any person so apprehended forthwith before a justice of the peace to be examined and dealt with according to law.

Detention.

(2) A person so apprehended shall not be detained in custody, without the order of a justice, longer than twenty-four hours. 1907, c. 27, s. 27.

Return.

**46.** Any inspector or constable may require that any animal or any article moved in violation of the provisions of this Act be forthwith taken back within the limits of the place whence it was moved, and may enforce and execute such requisition at the expense of the owner of such animal or article. 1907, c. 27, s. 27.

Place of  
committing  
of offence.

**47.** Every offence against this Act, or against any order or regulation of the Governor in Council or of the Minister, shall for the purposes of proceedings under this Act, or of any such order or regulation, be deemed to have been committed, and every cause of complaint under this Act, or any such order or regulation, shall be deemed to have arisen, either in the place in which it actually was committed or arose, or in any place in which the person charged or complained against happens to be. 1907, c. 27, s. 28.

**48.** Every penalty imposed by this Act shall be recoverable, with costs, before any two justices of the peace, or any magistrate having the powers of two justices of the peace, under the provisions of the Criminal Code relating to Summary Convictions. 1907, c. 27, s. 29; 1908, c. 47, s. 5. Recovery of penalties.



**Meat and Canned Foods Act—The Processed,  
Fruit and Vegetable Regulations**

P.C. 2491

AT THE GOVERNMENT HOUSE AT OTTAWA

THURSDAY, the 3rd day of June, 1948.

PRESENT:

HIS EXCELLENCY THE GOVERNOR GENERAL IN COUNCIL

His Excellency the Governor General in Council, on the recommendation of the Minister of Agriculture, and pursuant to the provisions of section 4 of the Meat and Canned Foods Act, Revised Statutes of Canada, 1927, Chapter 77, is pleased to order as follows:

1. The regulations under the Meat and Canned Foods Act respecting Fruits and Vegetables, established by Order in Council P.C. 3199 of 3rd May, 1945, as amended, are hereby revoked; and

2. The attached regulations entitled "The Processed Fruit and Vegetable Regulations" are hereby made and established in substitution for the regulations hereby revoked.

A. D. P. HEENEY,  
*Clerk of the Privy Council.*

*Short Title*

1. These regulations may be cited as the Processed Fruit and Vegetable Regulations.

*Interpretation*

2. (1) In these regulations

- (a) "container" means any receptacle approved by the Minister whether hermetically sealed or intended to be sealed otherwise;
- (b) "establishment" means any packing house or other premises in which fruit or vegetables, or any product thereof, are prepared for food for export or are stored for export;

- (c) "first dealer" means
  - (i) any packer who buys food products packed by another for sale under his own label, or
  - (ii) any person operating premises at which he pays business tax or otherwise is assessed as a wholesale or retail dealer who buys food products for sale under his own label;
- (d) "fill" or "full" as applied to a container means that the container shall be as full of the fruit or vegetable as will permit of proper processing with the least addition of syrup, vinegar, brine or water;
- (e) "flipper" means a can one end of which bulges, with or without jarring, after being processed and cooled, by reason of over-filling or failure to exhaust the can;
- (f) "food product" means any article of food prepared in whole or part from fruit or vegetable;
- (g) "head space" means that space between the top edge or rim of the container and the upper level of the contents;
- (h) "label" means any printed, stencilled, lithographed or embossed label, sticker, seal, wrapper, stencil or receptacle upon which are shown the requirements of these regulations;
- (i) "main panel" means that portion of the label, not exceeding three-fifths of its length, on which is marked information as required by these regulations;
- (j) "package" means any box, basket, carton or other receptacle used for the transportation of containers of food products, or anything in which such products are wrapped or bound together;
- (k) "solid pack fruit" means fruit that has been partially or wholly pre-cooked without sugar before processing so as to allow the fruit to pack closely;
- (l) "swells" means cans with the tops and bottoms bulged as a result of bacterial spoilage.

(2) Whenever by these regulations any power or authority is conferred on the Minister, the power or authority may be exercised on his behalf by the Director, Marketing Service, Department of Agriculture, the Associate Director, Marketing Service (Fruit and Vegetable) or such other person as the Minister may designate.

## PART I

## GENERAL REGULATIONS

## REGISTRATION OF ESTABLISHMENTS

3. No person shall operate an establishment unless the establishment is registered with the Minister under these regulations and a certificate of registration has been issued therefor.

4. The Minister may, upon application therefor, issue a certificate of registration in respect of an establishment if in his opinion the establishment complies with the requirements of these regulations, and the Minister is satisfied that the establishment will be operated in accordance with these regulations.

5. Upon registration every establishment shall be assigned a registration number.

6. The Minister may cancel or suspend a certificate of registration if in his opinion the establishment does not comply with the requirements of these regulations or if in his opinion the owner or operator of the establishment has violated or failed to comply with any of the provisions of these regulations or the Act.

7. The owner or operator of an establishment in respect of which a certificate of registration has been issued shall post and keep posted the certificate in a conspicuous place on the establishment for so long as the certificate is in force.

8. Every certificate of registration issued under these regulations shall remain in force until cancelled, suspended or surrendered.

9. The Minister may prescribe the forms of certificate of registration under these regulations.

10. A certificate of registration issued under these regulations may not be assigned or transferred.

11. A certificate of registration may be issued in respect of an establishment that in the opinion of the Minister complies with the following requirements:

- (a) the establishment shall be clean, adequately lighted and ventilated;
- (b) windows, doors and other openings suited to screening shall be screened to prevent the entrance of insects;
- (c) the establishment shall have adequate lavatory, washing and dressing facilities for employees,

and all rooms used for such purposes shall be sanitary and fully equipped and shall have direct outside light and ventilation;

- (d) there shall be adequate provisions for the prompt disposal of refuse or by-products;
- (e) there shall be adequate and sufficient drainage facilities for the establishment and the land immediately adjacent thereto;
- (f) no lavatory, sink or cesspool shall be so situated as to permit any odours or fumes therefrom to pervade any room where food or food products are prepared or stored;
- (g) all equipment shall be designed to permit easy cleaning;
- (h) there shall be adequate facilities for thorough cleaning and sterilization of equipment.

*Rules for Operation of Establishments*

12. An establishment shall be operated in accordance with the following rules:

- (a) the premises shall at all times be kept strictly clean;
- (b) lavatories, dressing rooms and washrooms shall at all times be kept clean and sanitary;
- (c) all yards, out-houses and other premises and all approaches to the plant shall be kept clean and sanitary;
- (d) no lavatory, sink, or cesspool shall be so maintained as to permit any odours or fumes therefrom to pervade any room where food or food products are stored or prepared;
- (e) all operations in connection with the preparation or packing of food or food products shall be carried out carefully and under strict sanitary conditions;
- (f) no food or food product shall be permitted to come into contact with any substance that may have a deleterious effect on the quality of the finished product;
- (g) one person in the establishment shall be charged with the responsibility for keeping the establishment clean and sanitary;
- (h) all employees in and about the establishment shall be free from infectious, contagious, or other diseases, and whenever an inspector so requires, a medical examination of an employee shall be made;

- (i) clothing worn by employees shall at all times be kept clean and sanitary, and all employees shall wear proper hair covering so as to prevent the entrance of hair into food products.

#### PURITY OF FOOD

13. (1) All food or food products used or produced in an establishment shall be sound, wholesome, and in every way fit for food.

(2) All fruit or vegetable juice canned in an establishment shall be the clean, unfermented liquid product obtained from fresh, ripe fruit or vegetable and shall be named to correspond to the fruit or vegetable from which it is obtained.

14. Except as authorized by these regulations, no person shall use any preservative (other than salt or sugar) or any colour, drug, vitamin, artificial flavour, glucose or other substitute for sugar in the preparation of food products in an establishment.

#### *Inspectors*

15. The owner or operator of an establishment shall, at the request of an inspector, furnish the inspector, free of charge, with samples of any food product or any drug, dye, preservative or other ingredients used in the preparation of food products.

16. Whenever, in the opinion of an inspector, any food or food product or any drug, dye, preservative or other ingredient used in an establishment in the preparation of a food product is unsound or unwholesome, the inspector may seize and destroy or otherwise dispose of the entire stock from which the sample was taken and any products in which such stock was used.

17. An inspector may seize and destroy or otherwise dispose of any food or food product found by him in an establishment and that in his opinion is decomposed, diseased or otherwise unfit for food.

18. An inspector may seize and detain any food or food product or any article by means of or in relation to which he reasonably believes an offence against these regulations or against the Act has been committed and he may place upon or attach to such goods a numbered tag, in these regulations referred to as a "Held Tag".

19. Unless authorized by an inspector, no person shall remove any Held Tag attached to or placed on



any food or food product or any article by an inspector under these regulations, and no person shall move, or cause or allow to be moved, any such food, food product or article.

### *Colouring Matter*

20. The following colouring matter (in these regulations referred to as "permitted colours") may be used in the preparation of food products in an establishment:

- (a) Natural colours—Cochineal and innocuous vegetable colour extractives;
- (b) Artificial colours—Caramel and Carbon;
- (c) Coal tar dyes—
  - Red shades —Amaranth  
Ponceau 3R  
Erythrosine
  - Orange shades —Orange I
  - Yellow shades —Naphthol Yellow S  
Tartrazine  
Sunset Yellow F.C.F.  
Yellow A.B.  
Yellow O.B.
  - Green shades —Light green S.F. Yellowish
  - Blue shades —Brilliant Blue F.C.F.  
Indigotine.

21. The coal tar dyes referred to in section twenty shall be such as have been manufactured in specially pure form for food products and shall not contain arsenic, calculated as  $AS_2O_3$  in excess of ten parts per million and shall not contain other heavy metals as determined by precipitation as sulphides in excess of a total of one hundred parts per million of the actual weight of the colouring matter.

22. A coal tar dye shall not be used in an establishment unless the outer label on each package contains a statement by the manufacturer that the contents thereof comply with the requirements of the Food and Drugs Act.

### *Preservatives*

23. For the purposes of these regulations a permitted preservative means benzoic acid, salts of benzoic acid, sulphurous acid, and salts of sulphurous acid.

24. Not more than one permitted preservative shall be used in any food product prepared in an establishment, and the amount shall not exceed

- (a) in the case of benzoic acid or its salts, 1,000 parts per million;
- (b) in the case of sulphurous acid or its salts, calculated as  $\text{SO}_2$ ,
  - (i) in solid foods and lime juice, 500 parts per million;
  - (ii) in dried fruits, 2,000 parts per million.

### *Sugar*

25. Sugar used in the preparation of food products in an establishment shall be the produce chemically known as sucrose (saccharose) found in commerce as obtained from sugar cane or sugar beet; the total sucrose plus any invert sugar as estimated by the official methods of the Association of Official Agricultural Chemists shall not be less than 99·5 per cent of the dried solids; the ash shall not be greater than ·15 per cent as calculated on the dried solids; in neutral solution (pH 6·9 to 7·1) at 60° Brix the colour when examined in a cell of 1 c.c. in depth shall not read greater than 1·0 Yellow on Lovibond scale.

### *Glucose*

26. Glucose used in the preparation of food products in an establishment shall be a thick, syrupy, nearly colourless product made by the incomplete hydrolysis of starch or a starch-containing substance; it shall contain not more than one per cent of ash, not more than twenty-one per cent of water and not less than forty per cent of reducing sugars calculated as dextrose.

### *Dextrose*

27. Dextrose used in the preparation of food products in an establishment shall be the substance chemically known as dextrose and may contain not more than ten per cent of water.

### LABELLING

28. (1) Except as otherwise provided in these regulations, all containers of food products prepared in an establishment shall be labelled in the establishment with

- (a) the full name and address of the packer as it appears on the certificate of registration for

the establishment or, where the containers were packed for a first dealer, with the words "Packed for....." or "Distributed by.....", together with the full name and address of the first dealer;

- (b) the true and correct name of the product or in the case of mixed food or food product the names of the ingredients in order of predominance;
- (c) the true and correct grade or quality according to these regulations;
- (d) the size or net weight designation of the container as prescribed by these regulations or in the case of barrel-packed fruit pulps the gross, tare and net weight in pounds;
- (e) the words "Without Sugar" or "Unsweetened," if the product was packed without sugar;
- (f) the words "Solid Pack", if the product is not a water or syrup pack;
- (g) the words "In Water", if the product was packed in water;
- (h) the percentage of sugar added or the words "Unsweetened" or "Without Sugar", if the product is a fruit juice;
- (i) the amount of preservative added;
- (j) the words "Vitaminized Apple Juice" (Vitamin C Fortified), together with the words "Contains not less than 35 mgms. of Vitamin C per 100 cc.", if the product is Vitaminized Apple Juice;
- (k) the words "Contents .... per cent slack filled" or "Contents .... per cent short weight", together with a statement of the correct percentage, if the container is slack filled or contains less than the minimum net and drained weights prescribed by these regulations;
- (l) a code or date to show the date of packing, if the product is Apple Juice or a tomato product.

(2) When the label does not show the name and address of the packer the establishment number or code shall be marked on the label or embossed on the container.

(3) Food products packed in syrup in an establishment shall be labelled to show the density of the syrup (e.g., "....% sugar syrup" or, if dry sugar "....% sugar") which shall not be less than the minimum strength prescribed in subsections four and five.

(4) The following are the minimum sugar syrup strengths permissible for canned fruits or frozen fruits:

Fruits	Brix Measurement
	PC.
Loganberries.....	50
Apricots.....	45
Cherries, sour.....	
Peaches.....	
Rhubarb.....	
Strawberries.....	
Blackberries.....	40
Boysenberries.....	
Crabapples.....	
Currants.....	
Fruit Cocktail.....	
Fruits for Salad.....	
Gooseberries.....	
Lawtonberries.....	
Maraschino Cherries.....	
Nectarberries.....	
Raspberries, all varieties.....	35
Thimbleberries.....	
Pears, Bartlett, Flemish Beauty and other similar varieties.....	
Apples.....	30
Blueberries.....	
Cherries, sweet.....	
Grapefruit.....	
Plums.....	25
Cantaloupe.....	
Grapes.....	
Pears, Kieffer, Clapp and other similar varieties.....	

(5) The following are the minimum percentages of dry sugar permissible for frozen fruits:

Fruits	Minimum percentage of sugar
	PC.
Cherries, red, sour.....	30
Berries, all varieties.....	20
Apples.....	20
Rhubarb.....	20
Fruits, for remanufacturing (10-lb. packages or over)...	10

29. The lettering of the declarations specified in this section shall be not less prominent than any other lettering on the label and the minimum sizes thereof (actual measurement) shall be as follows:

Declaration	Over 10 ozs.	10 ozs. and under
Declarations of quality.....}	3/8"	1/4"
Vitaminized Apple Juice.....}		
Bleached with sulphite of soda.....}	1/4"	3/16"
Degree of sugar syrup, dry sugar.....}		
"Dried" or "Soaked" Lima Beans.....}		
Fluid Ounce Declaration.....}		
Net weight declaration.....}		
Packed in water.....}		
"Ripe" or "Soaked" Peas.....}		
Slack filled.....}		
Solid pack.....}		
Size declaration.....}		
Ungraded as to size.....}		
Unbleached.....}		
Unpeeled or unpitted.....}		
Unsweetened, without sugar.....}		
Added Alkalis.....}	3/32"	1/16"
Artificial flavour.....}		
Calcium Chloride.....}		
List of ingredients.....}		
Permitted colour.....}		
Preservative.....}		
Seasoning.....}		
Sugar substitute.....}		
Vitamin C Fortified.....}		
Contains not less than 35 mgms. of Vitamin C per 100 cc. ....}		
Contains Ascorbic Acid.....}		

30. (1) The size declaration of the container as prescribed by these regulations shall be indicated as illustrated in this section with the numeral not less than one-quarter of an inch in height on containers over ten ounces and not less than three-sixteenths of an inch on containers of ten ounces and under.



(2) All information required by these regulations to be marked on a container except the name and address of the packer or first dealer shall appear on the main panel of the label, together with any vignette, brand or trade mark.



(3) When the brand name or other description on the label of any food product packed in an establishment suggests that the product was packed in a country other than Canada, the label shall state that the product was packed in Canada and such statement shall appear in letters not less than one-quarter of an inch in height and shall be not less prominent than any other lettering on the label.

(4) Labels on food products prepared in an establishment shall conform to the following additional requirements:

- (a) when the label designates a particular variety of fruit or vegetable, the label shall truly and correctly designate such variety;
- (b) when the true and correct name of the product contains two or more fruits or vegetables these shall be named in type of equal size with the predominating fruit or vegetable named first;
- (c) the declaration "with added pectin" or "with added fruit juice" shall appear in letters of at least one-half the height of the name of the product, shall be not less prominent than any other lettering on the label and shall appear immediately below the name of the product;
- (d) the labelling of pure orange marmalade may include the word "Seville", "Extra Bitter", "Bitter" or "Sweet" according to the facts.

31. The contents of a container packed in an establishment shall in every respect conform to the statements and declarations appearing on the label.

32. (1) No person shall label any container of a food product packed in an establishment in a manner describing quality or grade of any contents or size or capacity of the container otherwise than as prescribed by these regulations.

(2) Subsection one does not apply to any statement necessarily incidental to any recipe appearing on the label.

33. (1) No label shall be used in an establishment unless the label has been approved by the Minister.

(2) All labels intended to be used in an establishment shall first be submitted to the Minister in triplicate for approval and, if approved, one label with the approval endorsed thereon shall be returned to the owner or operator.

(3) The owner or operator of an establishment shall upon the request of an inspector produce to him for his inspection all approved labels in his possession and every owner or operator shall keep on the establishment all approved labels.

(4) No labels used in an establishment not registered under these regulations shall be approved for use in a registered establishment.

34. Upon application the Minister may

- (a) permit food products to be labelled or re-labelled elsewhere than in the establishment where they were packed; and
- (b) permit the shipment within Canada of unlabelled food products for remanufacturing.

35. All cases or packages in which containers of food products are packed shall be marked on one panel with

- (a) the information specified in paragraphs (a), (b) and (c) of subsection one of section twenty-eight;
- (b) the number and size of the containers therein;
- (c) the registration number of the establishment in which they were prepared.

36. The registration number assigned to one establishment under these regulations shall not be applied to any container or package of food products prepared in another establishment.

#### CONTAINERS

37. (1) For the purpose of subsection three of section twenty-eight of the Act the following containers are prescribed for canned fruits or vegetables or products thereof specified in this section: (overall dimensions are expressed in the manner used in the industry, e.g. "211" means  $2\frac{11}{16}$  inches):

## I. METAL CONTAINERS

Products	Size Designation	Diameter and Height
All fruits, sugar syrup or water pack (except as specifically provided hereinafter).....	Canada Size— 10 fluid ozs. 20 “ “ 28 “ “ 105 “ “	211 x 400 307 x 409 401 x 411 603 x 700
Fruits, solid pack, including pie filler....	Canada Size— 20 fluid ozs. 28 “ “ 105 “ “	307 x 409 401 x 411 603 x 700
All fruit and vegetable juices.....	Canada Size— 10 fluid ozs. 20 “ “ 28 “ “ 48 “ “ 105 “ “	211 x 400 307 x 409 401 x 411 404 x 700 603 x 700
Lemon Juice only.....	Canada Size— 6 fluid ozs. 8 “ “	202 x 308 211 x 304
All vegetables (except as specifically provided hereinafter).....	Canada Size— 10 fluid ozs. 20 “ “ 28 “ “ 105 “ “	211 x 400 307 x 409 401 x 411 603 x 700
Asparagus.....	Canada Size— 12 fluid ozs. 20 “ “ 105 “ “	211 x 409 307 x 409 603 x 700
Canned Dry Beans.....	Canada Size— 10 fluid ozs. 15 “ “ 20 “ “ 28 “ “ 105 “ “	211 x 400 300 x 407 301 x 406 307 x 409 401 x 411 603 x 700
Vacuum Pack Corn.....	Canada Size— 14 fluid ozs.	307 x 306
Corn-on-cob.....	Canada Size— 35 fluid ozs.	401 x 508
Infant Foods, Junior Foods.....	Canada Size— 5 fluid ozs. 8 “ “	202 x 214 211 x 304
Mushrooms.....	Canada Size 5 fluid ozs. 10 “ “ 15 “ “ 20 “ “	202 x 214 211 x 400 300 x 407 301 x 406 307 x 409
Pimentos.....	Canada Size— 5 fluid ozs. 20 “ “ 28 “ “ 105 “ “	211 x 200 307 x 409 401 x 411 603 x 700

## I. METAL CONTAINERS—Contd.

Products	Size Designation	Diameter and Height
Soups, various.....	Canada Size— 10 fluid ozs. 20 “ “ 28 “ “ 48 “ “ 105 “ “	211 x 400 307 x 409 401 x 411 404 x 700 603 x 700
Spaghetti in Tomato Sauce.....	Canada Size— 10 fluid ozs. 15 “ “  20 “ “ 28 “ “ 105 “ “	211 x 400 300 x 407 301 x 406 307 x 409 401 x 411 603 x 700
Tomato Paste.....	Canada Size— 6 fluid ozs. 14 “ “ 28 “ “ 105 “ “ 126 “ “	202 x 308 300 x 400 401 x 411 603 x 700 603 x 812
Tomato Pulp or Puree.....	Canada Size— 28 fluid ozs. 105 “ “ 126 “ “	401 x 411 603 x 700 603 x 812

## II. GLASS OR OTHER TYPES OF CONTAINERS

The actual volume of glass or other types of containers shall correspond to the fluid ounce size designations for metal containers.

(2) For the purpose of subsection three of section twenty-eight of the Act the following containers are prescribed for the products mentioned in this subsection:

I. *Frozen Fruits and Vegetables*

16 fluid ozs. size
66 “ “ “
132 “ “ “
264 “ “ “

II. *Fountain Fruits*

32 fluid ozs. size
64 “ “ “
105 “ “ “
128 “ “ “

### III. *Jams, Jellies, Marmalades and Preserves* (*Conservés*)

(not including cranberry sauce or jellied cranberries)

	6	fluid	ozs.	size
	9	"	"	"
	12	"	"	"
	24	"	"	"
	48	"	"	"

### IV. *Maraschino Cherries*

	4	fluid	ozs.	size
	6	"	"	"
	16	"	"	"
	32	"	"	"
	64	"	"	"
	105	"	"	"
	128	"	"	"

(3) Notwithstanding subsection two, until the thirty-first day of December, 1948, glass containers (other than tumblers of 6 and 9 fluid ounce sizes) shall be only of the wartime mould or model known as "utility".

(4) Other containers of dimensions specified on applications for approval of labels therefor, may on approval by the Minister, be used in an establishment.

(5) Notwithstanding subsection one, tomato pulp and tomato puree may be packed in four or five gallon containers.

### FILL

38. (1) All containers of food products prepared in an establishment shall be filled as full as will permit of proper processing and no more syrup, brine or water shall be added than is necessary to proper processing.

(2) The minimum net and drained weights of containers for canned fruits and vegetables are as follows:



Product	No. 2 307 x 409		No. 2½ 401 x 411		No. 10 603 x 700	
	Net	Drained	Net	Drained	Net	Drained
	Ounces		Ounces		Ounces	
Apple Sauce.....	21					
Apples—						
Syrup pack.....		12				
Water pack.....	20		26	17	90	64
Solid pack or pie fruit.....			26	.....	95	33
Apricots—						
Syrup pack.....	21	11				
Solid pack or pie fruit.....						85
Blackberries.....	21	12				
Blueberries.....	20	12				
Gooseberries.....	21	11				
Loganberries.....	21	11				
Raspberries.....	21	10				
Strawberries.....	21	8				
Cherries—						
Syrup pack—Pitted... ..	21	12				
Unpitted.....	21	11				

Product	No. 2 307 x 409		No. 2½ 401 x 411		No. 10 603 x 700	
	Net Drained		Net Drained		Net Drained	
	Ounces		Ounces		Ounces	
Water pack.....	20	13	.....	.....	.....	80
Solid pack or pie fruit.....	20	15	.....	.....	.....	
Fruits for Salad.....	20	12	.....	.....	.....	
Fruit Cocktail.....	20	12	.....	.....	.....	
Grapefruit.....	20	12	.....	.....	.....	
Pears—						
Syrup pack—Halves.....	20	12	.....	.....	.....	
Whole.....	20	12	.....	.....	.....	
Solid pack or pie fruit.....	.....	.....	.....	.....	.....	85
Peaches—						
Syrup pack—Halves.....	20	12	.....	.....	.....	
Sliced.....	20	13	.....	.....	.....	
Solid pack or pie fruit.....	20	16	.....	.....	.....	85
Pineapple—						
Crushed in syrup.....	20	15	.....	.....	.....	70
Crushed in natural juice.....	.....	.....	.....	.....	.....	
Sliced.....	20	14	.....	.....	.....	
Plums, Prune Plums.....	20	11	.....	.....	.....	
Rhubarb—						
Solid pack or pie fruit.....	20	16	.....	.....	.....	80

	6/16''-19½ fl. oz.	28	(see grades)
Tomatoes.....			
Tomato Juice—Max. Headspace.....			
Max. Headspace.....		7/16''-28 fl. oz.	
Max. Headspace.....		8/16''-105 fl. oz.	
Tomato Puree.....			105
Asparagus.....	20	12	
Beans—Cut.....	20	12	
Whole.....	20	11	
Beets—Diced or cubed.....	20	13	
Whole.....	20	12	
Carrots—Diced or cubed.....	20	13	
Whole.....	20	12	
Corn—Cream Style.....	20		
Whole or Cut Kernel.....	20	14	
Mushrooms.....	20		
Peas.....	20	13	
Pumpkin (Squash).....			29
Spinach.....			
Sauerkraut.....	19	13	20
			27

(3) The minimum net and drained weights of containers for frozen fruits and vegetables are as follows:

Frozen Product	16 fl. oz. size Net Weight	Containers Drained Weight
	Ounces	Ounces
Apples.....	15	
Blackberries.....	15	
Blueberries.....	15	
Loganberries.....	15	
Raspberries.....	15	
Strawberries.....	15	
Lawtonberries, thimbleberries, goose- berries, youngberries, currants.....	15	
Cantaloupe.....	10	
Cherries.....	15	
Peaches.....	15	
Plums.....	15	
Asparagus.....	10	10
Beans—		
Green.....	10	10
Lima.....	12	12
Broccoli.....	10	10
Brussels Sprouts.....	10	10
Carrots, Whole or Sliced.....	10	10
Cauliflower.....	10	10
Corn, all styles.....	12	12
Corn on Cob.....	Number of cobs	
Peas.....	12	12
Pumpkin.....	14	14
Spinach.....	12	12

#### EXPORTS

39. (1) No person shall export out of Canada any canned food product that is of a quality inferior to Standard Quality.

(2) No person shall export out of Canada any food product unless it is accompanied by a Certificate of Export issued by an inspector pursuant to these regulations.

40. (1) An application for a Certificate of Export shall be made to an inspector upon written and adequate notice to him of intention to export.

(2) No Certificate of Export shall be issued by an inspector unless he is satisfied that the food product in respect of which the application is made has been duly inspected and marked according to the provisions of the Act and these regulations.

(3) The Certificate of Export shall be issued in quadruplicate and shall be serially numbered.

(4) The applicant shall deliver the original and the first two copies of the Certificate of Export to the

transportation company and the original Certificate of Export shall accompany the shipment by being attached to the original of the Customs Export Entry (Form B. 13) and shall be attached by the Collector of Customs and Excise at the port of exit to the departmental copy of Form B. 13; one copy of the Certificate of Export shall be kept on file by the transportation company accepting the shipment and the other copy shall be forwarded by the transportation company to the Fruit and Vegetable Division, Department of Agriculture, Ottawa; the third copy shall be mailed by the shipper to the consignee.

(5) This section does not apply to sample or gift shipments of a value not exceeding five dollars.

41. (1) The application for a Certificate of Export shall be made to the resident inspector in duplicate who shall initial and return the duplicate copy and, upon completing the inspection, forward the original to the Fruit and Vegetable Division, Marketing Service, Department of Agriculture, Ottawa.

(2) The application for a Certificate of Export shall be in the following form:

Place .....Date .....

I (or we) hereby make application for inspection and "Certificate for Export" for the following shipment for export:—

Name of product.....

Grade of quality claimed.....Brand .....

Number of packages.....Size .....

Name of consignee.....Address .....

Name of Carrier.....Date to go forward.

I (or we) hereby declare that the said products are sound, wholesome and fit for human food; that they comply in every respect with the provisions of the "Meat and Canned Foods Act" and the regulations thereunder.

Name of shipper.....Address .....

Signature .....

(3) The Certificate of Export shall be in the following form:

This is to Certify that I have received an application for an Export Certificate duly executed by the applicant.

Exporter .....Address .....

No. Cases    Product    Size    Quality    Brand

Identification Marks .....



Shipping Marks .....  
 Consignee .....  
 Address .....  
 Carrier .....

I have examined .... containers or packages taken from various parts of the shipment, and judging by the marking thereon I would consider said packages and containers were marked to meet the requirements of the "Meat and Canned Foods Act" and the Regulations made thereunder.

In consideration of the declaration of the shipper, I herewith grant Export Certificate for the above described shipment.

Date.....  
 Inspector under Meat and  
 Canned Foods Act

(4) Way bills, transfer bills, running slips or conductors' cards accompanying any shipment of canned food products intended for export out of Canada shall have stamped thereon or attached thereto the following certificate:

"Shipment inspected and marked as evidenced by Certificate for Export No..... on file with the initial carrier."

.....  
 Agent

42. Canned food products not labelled or marked in accordance with section twenty-eight may be exported out of Canada to comply with established trade conditions abroad if the establishment number or code is marked on the label or embossed on the container or if the containers are of six pounds or larger for remanufacturing purposes and

- (a) the contract of sale states the quality of the product in terms of the grades established by these regulations, or the shipper furnishes a signed statement of the quality ordered and an inspection on this basis has been made before shipment moves; and
- (b) any labels or other marks on the container do not misrepresent the quality or have thereon any statement of quality inconsistent with the standards established by these regulations.

## IMPORTS

43. (1) No person shall import any canned food product that is below the minimum grades established by these regulations for such product.

(2) No canned food product shall be allowed to enter Canada unless the shipment is accompanied by an affidavit in duplicate taken by the manufacturer thereof, or by such other person as an inspector is satisfied is competent to swear the affidavit, before a justice of the peace or other person authorized to attest such declarations, in the following form:

Place.....

Date.....

To the Collector of Customs and Excise,  
Dominion of Canada,

I (or we) ..... hereby declare that the shipment described herein was manufactured from sound raw materials, and that its manufacture was carried on under the sanitary conditions provided for in the Regulations under the "Meat and Canned Foods Act" of the Dominion of Canada, that the products are at the time of shipment sound, wholesome and fit for human food, that the containers and packages show thereon the true name and address of the manufacturer, or of the first dealer, and that the description of the contents is true and correct and conforms to the quality, container and labelling requirements of the said Regulations.

That the shipment is described as follows:

<i>No. Cases</i>	<i>Product</i>	<i>Size</i>	<i>Quality</i>	<i>Brand</i>
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Identification marks.....

Name and address of the actual manufacturer ....

Name and address of shipper.....

Name and address of consignee.....

.....  
Signature of Shipper

Sworn to before me this.....day of....., 19..

.....  
(Signature of Commissioner or  
Justice of the Peace)

(3) All canned food products entering Canada are subject to such inspection in Canada as an inspector may deem necessary or advisable, and any such canned food product that does not conform to the requirements of these regulations shall be refused entry into Canada or, if entered, shall, upon condemnation by an inspector, be forfeited to His Majesty, and may be disposed of as the Minister may direct.

(4) Importers shall furnish to the inspector free of charge necessary samples for examination of any canned food product being imported and the report of such examination shall be furnished to the importer.

(5) Collectors of Customs and Excise shall attach one of the affidavits accompanying the shipment to their entry Form B-1 and shall forward the same to the Deputy Minister of National Revenue, (Customs and Excise); the other affidavit shall be kept on file for one year for the information of any inspector.

(6) This section does not apply to sample or gift shipments of a value not exceeding five dollars.

44. (1) Subject to the provisions of this section the requirements of section forty-three do not apply to imports of canned food products for manufacturing purposes.

(2) An inspector shall attach to or place upon canned food products imported for remanufacturing purposes a Held Tag and no inspector shall authorize removal of the Held Tag until he is satisfied that the food products are sound, wholesome and fit for food and will be used only for remanufacturing purposes.

#### *Duties of Customs Officers*

45. All officers as defined in the Customs Act before permitting the import into Canada or the export out of Canada of any canned food products shall satisfy themselves that the import or export, as the case may be, of those products is permitted by the Act and these regulations and that all the requirements of the Act and these regulations with reference to those products have been complied with.

## Part II

### GRADES AND STANDARDS

#### First Division—Canned Fruits and Vegetables

46. (1) Except where otherwise provided in these regulations, the grades for canned fruits and vegetables are "Fancy Quality", "Choice Quality" and "Standard Quality"; the standards for each grade or food product are as prescribed for that grade or food product in the table set out in this section and the standards so prescribed are applicable to food products of solid pack, water pack, syrup pack or brine pack.

(2) Any canned fruit or vegetable, if wholesome and fit for food, but that fails to meet the lowest standard prescribed for such product shall be graded and labelled as "Sub-Standard Quality".

(3) The table of grades and standards for canned fruits and vegetables is as follows:

**Table I**

#### CANNED FRUITS AND VEGETABLES *Grades and Standards*

##### 1. APPLES

(a) *Fancy Quality Apples*—Prepared from apples of one variety, properly peeled, cored and trimmed, free from worm holes, scabs and other defects; the pieces to be 90 per cent free from core, evenly cut and uniform in size and shape; when processed, the colour shall conform to the natural colour of the variety used; the pieces to remain 90 per cent whole with the variation in size and shape of the pieces not to exceed 10 per cent; the variation in colour not to exceed 5 per cent.

(b) *Choice Quality Apples*—Prepared from apples of one variety, properly peeled, cored, trimmed, free from worm holes, scabs and other defects; the pieces to be 80 per cent free from core, fairly evenly cut and fairly uniform in size and shape; when processed, the colour shall conform fairly true to the natural colour of the variety used; the pieces to remain 80 per cent whole with the variation in the size and shape of the pieces not to exceed 25 per cent; the variation in the colour not to exceed 10 per cent.

(c) *Standard Quality Apples*—Prepared from apples or portions thereof, properly peeled, cored, trimmed, free from worm holes, scabs and other defects; the pieces to be 60 per cent free from core, reasonably evenly cut and reasonably uniform in size and shape; when processed, the colour shall conform reasonably to the natural colour of the varieties used; the pieces to remain 60 per cent whole with the variation in the size and shape of pieces not to exceed 40 per cent; the variation in the colour not to exceed 20 per cent.

## 2. SLICED CANNED APPLES

Sliced Canned Apples are segments of apples obtained by cutting the fruit longitudinally to a thickness of not less than one-half inch. The grades for sliced apples are Fancy, Choice and Standard Quality; the requirements for each grade correspond to the standards set forth in this Table for apples.

## 3. APPLE SAUCE

(a) *Fancy Quality Apple Sauce*—Prepared from sound, fresh apples of proper ripeness; carefully washed and trimmed; the finished product may be screened or lumpy and of such consistency that when poured from the can at room temperature upon a flat surface, the mass remains slightly convex; it shall be free from specks, core matter and bruised portions; uniformly light in colour and of very good apple flavour.

(b) *Choice Quality Apple Sauce*—Prepared from sound, fresh apples of proper ripeness, carefully washed and trimmed; the finished product may be screened or lumpy and of such consistency that when poured from the can at room temperature upon a flat surface the mass remains slightly convex; it shall be practically free from specks, core matter and bruised portions, reasonably light in colour and of good apple flavour.

(c) *Standard Quality Apple Sauce*—Apple pulp reduced to a fairly heavy consistency, reasonably free from specks or core matter and having a fairly good apple flavour.

## 4. APPLE JUICE

(a) *Fancy Quality Apple Juice*—Has a bright characteristic amber colour; it shall be free from particles of apple pulp, seeds and other residue;



the flavour and aroma of the juice has the natural flavour and aroma of ripe apples; its specific gravity is not less than 1.050 and not more than 1.060 when tested with suitable hydrometer at the temperature indicated for the instrument used; the acidity of the juice is not less than 0.4 per cent and not more than 0.65 per cent of malic acid, calculated in terms of per cent by volume, except that juice in excess of 0.65 per cent and otherwise meeting the requirements of Fancy Quality may be additionally marked "Acid Type" or "Sharp"; if prepared without filtration or clarification the juice shall be free from visible suspended particles and marked "Unclassified Apple Juice"; if processed to include a substantial proportion of pulp the product shall be designated "Crushed Apple Juice".

(b) *Choice Quality Apple Juice*—Has a bright characteristic amber colour; it is practically free from particles of apple pulp, seeds and other residue; the flavour and aroma of the juice has the natural flavour and aroma of ripe apples; its specific gravity is not less than 1.045 and not more than 1.060 when tested with a suitable hydrometer at the temperature indicated for the instrument used; the acidity of the juice is not less than 0.4 per cent and not more than 0.65 per cent of malic acid, calculated in terms of per cent by volume, except that juice in excess of 0.65 per cent and otherwise meeting the requirements of Choice Quality may be additionally marked "Acid Type" or "Sharp"; if prepared without filtration or clarification the juice shall be free from visible suspended particles and marked "Unclassified Apple Juice"; if processed to include a substantial proportion of pulp the product shall be designated "Crushed Apple Juice".

## 5. VITAMINIZED APPLE JUICE

Vitaminized Apple Juice\* shall comply with the requirements of Fancy or Choice Quality Apple Juice and in addition, the product shall contain not less than 35 mgms. of biologically active ascorbic acid per 100 cc. of juice, determined by the

\* The fortification of apple juice with ascorbic acid (Vitamin C) is covered by Patent No. 395770. The patent rights have been surrendered to His Majesty. Processors may apply for details of the equipment prerequisite for licensed use of the patent. Application for licence should be certified by the local inspector.

indophenol titration method, at any time within twelve months from the date of packing.

## 6. APRICOTS

(a) *Fancy Quality Apricots*—Prepared from apricots of proper maturity, extra good colour and free from blemishes; when processed, the fruit shall be 85 per cent uniform in colour and maturity and 75 per cent uniform in size and shape; the syrup shall be clear; in the case of whole apricots, the fruit shall be not less than one and one-quarter inches in diameter.

(b) *Choice Quality Apricots*—Prepared from apricots of proper maturity, good colour and free from blemishes; when processed, the fruit shall be 75 per cent uniform in size, colour and maturity; the syrup shall be clear; in the case of whole apricots, the fruit shall be not less than one and one-quarter inches in diameter.

(c) *Standard Quality Apricots*—Prepared from apricots of good maturity, good colour and fairly free from blemishes; when processed, the fruit shall be 60 per cent uniform in size, shape and maturity; the syrup shall be fairly clear.

## BERRIES (*Small Fruits*)

### 7. BLACKBERRIES

(a) *Fancy Quality Blackberries*—Prepared from large or medium, clean, sound, ripe blackberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be firm, 90 per cent whole, 90 per cent uniform in size and a good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Blackberries*—Prepared from clean, sound, ripe blackberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be firm, 75 per cent whole, 75 per cent uniform in size and colour; the syrup shall be fairly clear.

(c) *Standard Quality Blackberries*—Prepared from clean, sound, ripe blackberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be 50 per cent whole and may include a small portion of immature or overripe fruit; the syrup shall be fairly clear.

## 8. BLUEBERRIES

(a) *Fancy Quality Blueberries*—Prepared from large, sound, clean, ripe, firm blueberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be firm, 90 per cent whole, 90 per cent uniform in size and a good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Blueberries*—Prepared from clean, sound ripe, blueberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be firm, 80 per cent whole, 80 per cent uniform in size and colour; the syrup shall be fairly clear.

(c) *Standard Quality Blueberries*—Prepared from clean, sound, ripe blueberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be 50 per cent whole and may include a portion of immature or overripe fruit; the syrup shall be fairly free from sediment.

## 9. LOGANBERRIES

(a) *Fancy Quality Loganberries*—Prepared from clean, sound, ripe, firm loganberries, large or medium in size, free from worms, stems, leaves, dried berries; when processed, the berries shall be firm, 90 per cent whole, 90 per cent uniform in size and of good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Loganberries*—Prepared from clean, sound, ripe, firm loganberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be 80 per cent whole, 80 per cent uniform in size and colour; the syrup shall be fairly clear.

(c) *Standard Quality Loganberries*—Prepared from clean, sound ripe loganberries, free from worms, stems, leaves, dried berries; when processed, the berries shall be 50 per cent whole and may include a small portion of immature or overripe fruit; the syrup shall be fairly free from sediment.

## 10. RASPBERRIES

(a) *Fancy Quality Raspberries*—Prepared from clean, sound, ripe, firm raspberries, free from stems, leaves, green, dried berries; when processed, the berries shall be 95 per cent whole, practically uniform in size and of good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Raspberries*—Prepared from clean, sound, ripe, firm raspberries, free from stems, leaves, green, dried berries; when processed, the berries shall be 85 per cent whole, 75 per cent uniform in size and colour; the syrup shall be practically clear.

(c) *Standard Quality Raspberries*—Prepared from clean, sound, ripe raspberries, free from stems, leaves or any considerable amount of dried berries; when processed, the berries shall be 60 per cent whole; the fruit need not be uniform in size.

#### 11. LAWTONBERRIES

The grades for Lawtonberries are Fancy, Choice and Standard Quality; the requirements for each grade correspond to the standards set forth in this Table for raspberries.

#### 12. THIMBLEBERRIES

The grades for Thimbleberries are Fancy, Choice and Standard Quality; the requirements for each grade correspond to the standards set forth in this Table for raspberries.

#### 13. CURRANTS

The grades for Currants are Fancy, Choice and Standard Quality; the requirements of each grade correspond to the standards set forth in this Table for raspberries.

#### 14. GOOSEBERRIES

The grades for Gooseberries are Fancy, Choice and Standard Quality; the requirements for each grade correspond to the standards set forth in this Table for raspberries.

#### 15. STRAWBERRIES

(a) *Fancy Quality Strawberries*—Prepared from clean, sound, ripe strawberries, medium or large in size, free from stems, leaves, dried berries; when processed, the berries shall be whole, 90 per cent uniform in size and maturity and free from green tips; the syrup shall be clear.

(b) *Choice Quality Strawberries*—Prepared from clean, sound ripe strawberries, free from stems, leaves, dried berries; when processed, the berries shall be mostly whole, 75 per cent uniform in size and maturity and free from green tips; the syrup shall be fairly clear.

(c) *Standard Quality Strawberries*—Prepared from clean, sound, ripe strawberries, free from stems, leaves, dried berries; when processed, the fruit shall be free from any considerable amount of green-tipped berries; the fruit need not be uniform in size or maturity.

## 16. CHERRIES

(a) *Fancy Quality Cherries*—Prepared from large, sound, firm, ripe cherries, free from stems, leaves and blemishes; when processed, the fruit shall remain whole, 90 per cent uniform in size and colour and if pitted, free from pits or portions thereof; the syrup shall be clear.

(b) *Choice Quality Cherries*—Prepared from sound firm, ripe cherries, free from stems, leaves and practically free from blemishes; if unpitted, the fruit shall remain whole, 70 per cent uniform in size and colour; if pitted, the fruit shall be 75 per cent whole and unbroken, practically free from pits or portions thereof; the syrup shall be clear.

(c) *Standard Quality Cherries*—Prepared from sound, firm, ripe cherries, free from stems, leaves or serious blemishes; if pitted, the fruit shall be 50 per cent whole and 90 per cent free from pits or portions thereof; the fruit need not be uniform in size and colour.

## 17. MARASCHINO CHERRIES

For the purpose of these grades "large cherries" are those which, when pitted direct from the brine, will require an average of not more than 160 to the pound; "medium cherries" are those which, when pitted direct from the brine, will require an average of not more than 225 to the pound.

(a) *Fancy Quality Whole Maraschino Cherries*—Prepared from large cherries; the finished product shall be uniform in size and colour and practically free from any spotted, split or blemished cherries.

(b) *Choice Quality Whole Maraschino Cherries*—Prepared from medium or large cherries; the finished product shall be 80 per cent uniform in size and colour and 80 per cent free from any spotted, split or blemished cherries.

(c) *Standard Quality Whole and Broken Maraschino Cherries*—Prepared from whole and broken cherries that are sound and wholesome; the finished product shall be fairly uniform in colour and shall contain not more than 50 per cent spotted fruit.



## 18. FRUITS FOR SALAD

*Fruits for Salad*—Prepared from a combination of peaches, pears, apricots and maraschino cherries (and may include pineapple or seedless grapes or both) in the style and in proportions by drained weight as follows:

<i>Fruit</i>	<i>Style</i>	<i>Per Cent</i>
Peaches	—Peeled (halved, quartered or sliced)	24 to 40
Apricots	—Peeled or unpeeled (halves)	18 to 30
Pears	—Peeled and cored (halved), quartered or sliced)	21 to 35
Pineapple	—Segments	8 to 16
Cherries or		
Grapes	—Whole or halved	2 to 6

The grades for Fruits for Salad are Fancy, Choice and Standard Quality, the grading to correspond to the lowest grade of any of the ingredients as established by these regulations.

## 19. FRUIT COCKTAIL

*Fruit Cocktail*—Prepared from a combination of peaches, pears, pineapple and maraschino cherries (and may include seedless grapes) in the style and in proportions by drained weight as follows:

<i>Fruit</i>	<i>Style</i>	<i>Per Cent</i>
Peaches	—Diced into approximate cubes	30 to 50
Pears	—Diced into approximate cubes	25 to 45
Pineapple	—Cut into segments or into approximate half-inch cubes	6 to 16
Maraschino		
Cherries or		
Grapes	—Whole or halved	2 to 6

The grades for Fruit Cocktail are Fancy, Choice and Standard Quality, the grading to correspond to the lowest grade of any of the ingredients as established by these regulations.

## 20. FRUIT SALAD

*Fruit Salad*—Prepared from a combination of any two or more fruits, diced, halved or quartered, with the predominating fruit not to exceed 60 per cent of the total product. The grades for this product are Fancy, Choice and Standard Quality, the grading to correspond to the lowest grade of any of the ingredients as established by these regulations.

## 21. GRAPEFRUIT

(a) *Fancy Quality Grapefruit*—Prepared from sections of sound, ripe grapefruit, carefully peeled and free from seeds, membrane, white fibrous material or “rag”; the canned product shall be 75 per cent in large sections and uniform in colour.

(b) *Choice Quality Grapefruit*—Prepared from sections of sound, ripe grapefruit, carefully peeled and free from seeds, membrane, white fibrous material or “rag”; the canned product shall be 50 per cent in large sections and uniform in colour.

(c) *Standard Quality Grapefruit*—Prepared from sections of sound, ripe grapefruit, carefully peeled and all seeds, membrane and white fibrous material or “rag” removed; the sections need not be whole or uniform in size.

## 22. PEACHES

(1) *Peaches, (Halved or Quartered)*

(a) *Fancy Quality Peaches*—Prepared from sound, clean, ripe, firm peaches, free from blemishes, worms, skins and pits; when processed, the fruit shall be natural colour and 85 per cent uniform in size, colour and maturity and without excessive ragged edges or centres; the syrup shall be clear; no peaches less than two inches in diameter shall be used.

(b) *Choice Quality Peaches*—Prepared from sound, clean, ripe, firm peaches, free from blemishes, skins, pits and worms; when processed, the fruit shall be 65 per cent uniform in size, colour and maturity; the syrup shall be fairly clear.

(c) *Standard Quality Peaches*—Prepared from clean, ripe peaches, free from pits and worms; when processed, the fruit shall be fairly free from portions of skins, blemishes or other defects and 50 per cent uniform in size, colour and maturity; the syrup shall be fairly clear.

(2) *Peaches, (Whole)*

(a) *Fancy Quality Whole Peaches*—Prepared from sound, clean, ripe, firm peaches, free from blemishes and other defects; when processed, the fruit shall be a good natural colour and practically uniform in

size, colour and maturity; the syrup shall be clear; no peaches less than two inches in diameter shall be used.

(b) *Choice Quality Whole Peaches*—Prepared from sound, clean, ripe, firm peaches, free from blemishes and other defects; when processed, the fruit shall be 75 per cent uniform in size, colour and maturity; the syrup shall be clear; no peaches less than one and three-quarter inches in diameter shall be used.

(c) *Standard Quality Whole Peaches*—Prepared from sound, clean, ripe peaches, practically free from blemishes and other defects; when processed, the fruit shall be 50 per cent uniform in size, colour and maturity; the syrup shall be fairly clear.

### (3) *Peaches, (Sliced)*

(a) *Fancy Quality Sliced Peaches*—Prepared from sound, clean, fancy halves of good colour, ripe but not mushy and free from serious blemishes; when processed, the slices shall be 85 per cent whole and intact, uniform in colour and maturity; the syrup may be slightly cloudy.

(b) *Choice Quality Sliced Peaches*—Prepared from sound, clean, choice halves of good colour, ripe but not mushy; when processed, the slices shall be 65 per cent whole and intact, uniform in colour and maturity; the syrup may be slightly cloudy.

(c) *Standard Quality Sliced Peaches*—Prepared from clean, sound halves of reasonably good colour and maturity; when processed, the slices shall be 50 per cent whole and the syrup may be cloudy.

## 23. PEARS

### (1) *Pears (Halved or Quartered)*

(a) *Fancy Quality Pears*—Prepared from sound, clean, firm, ripe pears, free from worm holes, scabs, bruises or rot, smoothly peeled, evenly halved or quartered, and carefully cored; when processed, the fruit shall be 85 per cent uniform in size, colour and maturity and free from any ragged or soft portions; the syrup shall be clear; no pears under two inches in diameter shall be used.

(b) *Choice Quality Pears*—Prepared from sound, clean, firm, ripe pears, free from worm holes, scabs,

bruises or rot, carefully cored, peeled and trimmed; when processed the fruit shall be 65 per cent uniform in size, colour and maturity; the syrup shall be clear; no pears under one and three-quarter inches in diameter shall be used.

(c) *Standard Quality Pears*—Prepared from sound, clean, ripe pears, free from worm holes, properly peeled, cored and trimmed; when processed, the fruit shall be 50 per cent uniform in colour and maturity; halves fairly whole and the syrup fairly clear.

## (2) *Pears (Whole)*

(a) *Fancy Quality Whole Pears*—Prepared from sound, clean, ripe pears, smoothly peeled, free from worm holes, scab, bruises or rot, stems and blossom end; when processed, the fruit shall be 85 per cent uniform in size, colour and maturity and free from soft pears; the syrup shall be clear; no pears under two inches in diameter shall be used.

(b) *Choice Quality Whole Pears*—Prepared from sound, clean, ripe pears, smoothly peeled, free from worm holes, scab, bruises or rot, stems and blossoms end; when processed, the fruit shall be 65 per cent uniform in size, colour and maturity; the syrup may be slightly cloudy; no pears less than one and three-quarter inches in diameter shall be used.

(c) *Standard Quality Whole Pears*—Prepared from sound, clean, ripe pears, free from worm holes, stems and blossom end, properly peeled and trimmed; when processed, the fruit shall be 50 per cent uniform in size, colour and maturity; the syrup may be cloudy.

## 24. PINEAPPLE

### (1) *Sliced Pineapple*

(a) *Fancy Quality Sliced Pineapple*—Prepared from sound, clean, properly matured pineapple, free from core, fruit eyes, brown spots, peel or other defects; when processed, the slices of pineapple shall be 90 per cent uniform in size, colour and maturity.

(b) *Choice Quality Sliced Pineapple*—Prepared from sound, clean, properly matured pineapple, practically free from core, fruit eyes, brown spots, peel or other defects; when processed, the slices of pineapple shall be 75 per cent uniform in size, colour and maturity.

(2) *Crushed or Grated Pineapple*

(a) *Fancy Quality Crushed or Grated Pineapple*—Prepared from sound, clean, ripe, pineapple, properly cored, trimmed and free from eyes or other imperfections; when processed, the fruit shall be 90 per cent uniform in colour and maturity.

(b) *Choice Quality Crushed or Grated Pineapple*—Prepared from sound, clean, ripe pineapple, properly cored, trimmed, and practically free from eyes and other imperfections; when processed, the fruit shall be 75 per cent uniform in colour and maturity.

(3) *Pineapple Tid-Bits, Tit-Bits*

(a) *Fancy Quality Pineapple Tid-Bits or Tit-Bits*—Prepared from segments or small portions of clean, sound, properly matured pineapple, free from core, fruit eyes, brown spots, peel or other defects; when processed, the pieces of pineapple shall be 90 per cent uniform in size, colour and maturity.

(b) *Choice Quality Pineapple Tid-Bits or Tit-Bits*—Prepared from segments or small portions of clean, sound, properly matured pineapple, practically free from core, fruit eyes, brown spots, peel or other defects; when processed, the pieces of pineapple shall be 75 per cent uniform in size, colour and maturity.

(4) *Confectioners' Sliced Pineapple*

*Confectioners' Sliced Pineapple* (for remanufacturing or glacé purposes)—Prepared from clean, sound pineapple, ripe or unripe, cored or uncored and sliced uniformly in diameter and thickness. The term "Confectioners' Sliced Pineapple" either "Cored" or "Uncored" shall be considered an accurate label description.

(5) *Pineapple Cores*

*Pineapple Cores* (for remanufacturing or glacé purposes)—Prepared from clean, sound, sliced or whole pineapple with pieces cut uniformly in diameter and thickness.

## 25. PLUMS—PRUNE PLUMS

(a) *Fancy Quality Plums—Fancy Quality Prune Plums*—Prepared from sound, clean, firm, ripe plums



or prune plums, free from stems, leaves and blemishes; when processed, the fruit shall remain whole and practically uniform in size, colour and maturity; no small or under-sized plums or prune plums shall be included; the syrup shall be clear.

(b) *Choice Quality Plums*—*Choice Quality Prune Plums*—Prepared from sound, clean, firm, ripe plums or prune plums, free from stems, leaves and practically free from blemishes; when processed, the fruit shall be 90 per cent whole and 75 per cent uniform in size, colour and maturity; the syrup shall be fairly clear.

*Standard Quality Plums*—*Standard Quality Prune Plums*—Prepared from clean, ripe plums or prune plums, free from stems, leaves and fairly free from blemishes; when processed, the fruit need not be uniform in size, colour and maturity, but must be 60 per cent whole.

## 26. PIE FRUITS, SOLID PACK

*Pie Fruits, Solid Pack* (other than apple)—Prepared from sound, clean, ripe fruit of good edible quality; the fruit need not be uniform in size, colour or maturity. Such product does not require a grade marking but should a quality be claimed it shall be consistent with the gradings for other canned products of similar name or variety as prescribed by these regulations.

## 27. FRUIT PULPS

*Fruit Pulps* (for remanufacture)—Prepared from sound, clean, ripe, fresh fruit of good edible quality; preserved in sulphur dioxide or packed in sugar as 2 plus 1 or 3 plus 1 fruits. The fruit may be crushed, sliced or whole and need not be uniform in size, colour and maturity. All containers of fruit pulps packed for resale shall show all information required by these regulations to be set forth on the container.

## 28. FOUNTAIN FRUITS

*Fountain Fruits* are fruits preserved in syrup for soda fountain purposes, in which the use of a preservative, colour or artificial flavour is permitted.

## 29. TOMATOES

## (a) General Requirements—

- (i) Canned tomatoes are mature tomatoes of red or reddish varieties that are peeled, cored and trimmed, packed into cans as whole as possible and to which only may be added the juice obtained from other mature, whole tomatoes; the juice or pulp obtained from trimmings or tomato residual material is prohibited.
- (ii) The factor of solidity refers to the proportion of tomato meat to juice present. The calculation shall be based on the percentage of tomato meat after draining the sample on a screen two meshes to the inch for one half minute, the wire of the screen being approximately one-thirty-seconds of an inch. Screen eight inches in diameter is used for grading tomatoes packed in 28 fluid ounce size cans or smaller; screen twelve inches in diameter for the grading of larger cans.
- (iii) Purified calcium chloride, calcium citrate, monocalcium phosphate, or calcium sulphate, or any combination of any of these, may be used to condition the tomatoes provided that the presence of such conditioner is declared upon the main panel of the inner label, and provided also that the amount of such conditioner (calculated as calcium) shall not be more than 0.026 per cent by weight of the finished product.

(b) *Fancy Quality Tomatoes*—Prepared from selected clean, sound, firm, red-ripe tomatoes; when processed, the canned product shall remain practically whole, shall have a good flavour, uniform in colour, free from pieces of skin, core, black spots, sun scald or other such defects; it shall contain not less than 65 per cent drained tomato solids.

(c) *Choice Quality Tomatoes*—Prepared from clean, sound, firm, red-ripe tomatoes; when processed, the canned product shall have a good flavour, fairly uniform in colour, practically free from pieces of skin and core, free from black spots, sun scald and other such defects; the majority of tomatoes shall be whole or in large pieces and shall contain not less than 60 per cent drained tomato solids.

(d) *Standard Quality Tomatoes*—Prepared from field run of clean, sound, ripe tomatoes; when processed, the canned product shall have a fairly good colour, reasonably free from pieces of skin and core, practically free from black spots or sun scald and other such defects; it shall contain not less than 50 per cent drained tomato solids.

### 30. TOMATO PRODUCTS

#### (a) *General Requirements*—

- (i) Tomato puree, pulp, catsup and paste (adjusted to specific gravity of 1.035 or more) when examined according to the "Howard" Method, mould filaments shall not appear in more than 50 per cent of the microscopic fields; bacteria shall not exceed one hundred million per cubic centimetre; yeasts and spores shall not exceed one hundred and twenty-five per one-sixtieth cubic millimetre.
- (ii) In tomato juice, tomato juice cocktail, mould filaments shall not appear in more than 25 per cent of the microscopic field, bacteria shall not exceed fifty million per cubic centimetre; yeasts and spores shall not exceed sixty-five per one-sixtieth cubic millimetre.
- (iii) The copper content of tomato products shall not exceed fifty parts per million of dried total solids.
- (iv) Tomato paste, puree, pulp or catsup designated as "Pure" shall not have any preservative or colour.
- (v) Preservative may be used in tomato catsup, puree or pulp if declared on the label as provided in these regulations.
- (vi) Colouring matter that does not conceal damage or inferior natural colour may be used in tomato paste or catsup if declared on the label as provided in these regulations.

#### (1) *Tomato Juice*

##### (a) *General Requirements*—

- (i) *Tomato Juice*—Prepared from unconcentrated, pasteurized liquid of the tomato with a proportion of the pulp expressed, with or without the application of heat and by any method which does not add water thereto, from whole,

ripe tomatoes from which all stems and objectionable portions have been removed.

- (ii) If salt or sugar is added to tomato juice, it shall be used dry or dissolved in the juice obtained from the whole tomatoes. A brine made from water and salt or sugar shall not be used.

(b) *Fancy Quality Tomato Juice*—Has the flavour of well ripened tomatoes, good consistency and free from particles of skin, seeds and minute pieces of core; the colour of this grade shall be equal to or better than the colour designated "Dull Terra Cotta" (No. 4) plate 331, Répertoire de Couleurs, except that it must be somewhat more pink—or that produced by spinning a combination of the following Munsell colour discs: 70 per cent (5R 2·6/13-glossy finish); 15 per cent (2·5YR 5/12-glossy finish); 5 per cent (N1-glossy finish); 10 per cent (N4-Matte finish).

(c) *Choice Quality Tomato Juice*—Has the flavour of well ripened tomatoes fairly good consistency and practically free from particles of skin, seeds and minute pieces of core; the colour for this grade shall be equal to or better than the same tone as, but slightly less orange than the colour designated "Dull Terra Cotta" (No. 4) plate 331, Répertoire de Couleurs—or that produced by spinning a combination of the following Munsell colour discs: 67 per cent (5R 2·6/13-glossy finish); 20 per cent (2·5YR 5/12-glossy finish); 4 per cent (N1-glossy finish); 9 per cent (N4-Matte finish).

## (2) *Tomato Juice Cocktail*

*Tomato Juice Cocktail*—Prepared from the unconcentrated, pasteurized liquid of the tomato expressed from clean, whole, ripe, thoroughly washed tomatoes, with or without the agency of heat, but which contains salt or sugar and any other non-artificial flavouring ingredient or ingredients with the tomato juice content not to be less than 80 per cent of the finished product.

## (3) *Tomato Puree*

*Tomato Puree*—Prepared from clean, sound, ripe, thoroughly washed tomatoes of good flavour with the skins and seeds removed and concentrated to

one-half or less of its original bulk or not less than 1.05 specific gravity.

#### (4) *Tomato Pulp*

*Tomato Pulp*—Prepared from trimmings of clean, sound, ripe tomatoes that have been sorted and thoroughly washed before peeling; trimmings which contain portions of rot, ferment, mould or other objectionable matter shall not be used in the manufacture of pulp.

#### (5) *Tomato Paste*

*Tomato Paste*—Prepared with or without salt, from the concentration by evaporation of clean, sound tomatoes or trimmings from such that have been sorted and thoroughly washed before peeling; the trimmings used in the manufacture of this product shall be thoroughly inspected so as to remove all portions of rot, mould or any objectionable matter before processing. Tomato paste shall contain not less than 20 per cent of tomato solids as determined by drying in vacuo at 70 degrees centigrade. Concentrated Tomato Paste is a similar product which shall contain not less than 30 per cent of tomato solids as determined by drying in vacuo at 70 degrees centigrade.

#### (6) *Tomato Catsup*

*Tomato Catsup* (also known as Tomato Catchup or Ketchup)—Prepared from the pulp and juice of red-ripe tomatoes obtained by so straining such tomatoes so as to exclude skins, seeds and other coarse substances; concentrated and seasoned with salt, sugar, vinegar, added flavouring and spices.

### 31. *Asparagus*

#### (a) *General Requirements*—

- (i) Asparagus may be sold as “tips” or “spears” if not more than four and one-half inches long from the tip ends.
- (ii) When colour is claimed, namely, “Green” or “White”, the spear shall be uniform colour throughout the stalk for Fancy Quality, fairly uniform in colour throughout the stalk for Choice Quality.

(b) *Fancy Quality Asparagus Tips or Spears*—Prepared from young, crisp and tender asparagus, free from white and woody butts, decay and free from damage caused by dirt, disease, insects, mechanical or other means; when processed, the tips or spears shall be tender, practically straight, uniform in colour and size; size is not a grade factor if declared “ungraded as to size”; the heads shall be compact and not flowered in any way; the brine shall be clear.

(c) *Choice Quality Asparagus Tips or Spears*—Prepared from fairly young, crisp and tender asparagus, practically free from white or woody butts and free from damage caused by dirt, disease, insects, mechanical or other means; when processed, the tips or spears shall be tender, practically straight and 90 per cent uniform in colour and size; size is not a grade factor, if declared “ungraded as to size”; the heads shall be fairly compact; the brine shall be fairly clear.

(d) *Standard Quality Asparagus Tips or Spears*—Prepared from asparagus that is sound, wholesome and edible; when processed, the tips or spears need not be uniform in colour, size or maturity, but must be 80 per cent free from coarse, fibrous or woody butts.

### 32. ASPARAGUS CUTS OR CUTTINGS

(a) *Fancy Quality Asparagus Cuts or Cuttings*—Prepared from young, crisp and tender asparagus; when processed, the product must contain 20 per cent by count of compact heads; the pieces must be evenly cut to a uniform length not exceeding one and one-half inches, free from any coarse, fibrous or woody material; the brine shall be clear; whole spears must be cut in order to obtain this grade.

(b) *Choice Quality Asparagus Cuts or Cuttings*—Prepared from those portions of fairly young, crisp and tender asparagus; when processed, the product shall contain 10 per cent by count of fairly compact heads; the pieces shall be fairly evenly cut to a length not exceeding one and one-half inches, 75 per cent uniform in colour and 90 per cent free from coarse, fibrous or woody material; the brine shall be fairly clear. A Choice Quality Cutting may be packed without tips if appropriately labelled with the words “tips removed” or “without tips” appearing directly below the name of the product and in type



of equal size not less prominent than the name of the product.

(c) *Standard Quality Asparagus Cuts or Cuttings*—Prepared from those portions of asparagus stalks that are sound, wholesome and edible; when processed, the pieces need not be uniformly cut, but shall not exceed one and one-half inches, they must be 80 per cent free from coarse, fibrous or woody material.

### 33. BEANS, GREEN AND WAX (WHOLE OR CUT)

#### (a) *General Requirements*—

- (i) When string beans are graded as to size they shall pass through the sieves of the following dimensions and shall be known by the sieve number as indicated:

No. 1 size string beans are beans that will pass through a sieve  $14\frac{1}{2}/64$  of an inch or smaller in diameter.

No. 2 size string beans are beans that will pass through a sieve  $18\frac{1}{2}/64$  of an inch in diameter, but not through a sieve  $14\frac{1}{2}/64$  of an inch in diameter.

No. 3 size string beans are beans that will pass through a sieve  $21/64$  of an inch in diameter, but not through a sieve  $18\frac{1}{2}/64$  of an inch in diameter.

No. 4 size string beans are beans that will pass through a sieve  $24/64$  of an inch in diameter, but not through a sieve  $21/64$  of an inch in diameter.

No. 5 size string beans are beans that will pass through a sieve  $27/64$  of an inch in diameter, but not through a sieve  $24/64$  of an inch in diameter.

No. 6 size string beans are beans that will pass through a sieve over  $27/64$  of an inch in diameter.

- (ii) Optional markings for beans are as follows:

Small	Nos. 1 and 2 combined
Medium	No. 3
Large	No. 4 and over

- (iii) When beans are not graded for size they shall be marked "Ungraded as to Size".

(b) *Fancy Quality Beans*—Prepared from young, tender beans packed while still fresh, free from rust, stems, strings, discolourations and other defects;

when processed the pods or pod sections shall have a good normal flavour, uniform in colour and maturity; the brine shall be clear.

(c) *Choice Quality Beans*—Prepared from tender beans packed while still fresh, free from rust, stems, strings, discolourations and other defects; when processed, the pods or pod sections shall have a normal flavour, 80 per cent uniform in colour and maturity; there shall be no hard or woody strings; the brine shall be fairly clear.

(d) *Standard Quality Beans*—Prepared from fairly tender beans packed while still fresh, free from rust and fairly free from strings; when processed, the pods or pod sections shall have a fairly normal flavour, 60 per cent uniform in colour and maturity; there shall not be more than 3 per cent hard or woody strings; the brine shall be fairly clear.

### 34. BEANS (ASPARAGUS STYLE)

Grades for "Asparagus Style" Beans correspond in quality to the grades for beans (whole or cut), except that the pod shall be packed upright the full length of the can used.

### 35. LIMA BEANS

(a) *Fancy Quality Lima Beans*—Prepared from young, fresh, tender, green lima beans, 80 per cent uniform in size and colour; when processed, the product shall be practically free from skins, splits and other defects; the brine shall be clear.

(b) *Choice Quality Lima Beans*—Prepared from young, fresh, tender, lima beans, 50 per cent green in colour, fairly uniform in size; when processed, the product shall be 80 per cent free from skins, splits, broken beans and other defects; the brine shall be fairly clear.

(c) *Standard Quality Lima Beans*—Prepared from fresh lima beans which may be green or white in colour; when processed, the product shall be 65 per cent free from skins, splits or broken discoloured beans or other defects; the brine may be somewhat cloudy.

## 36. DRIED LIMA BEANS

Dried Lima Beans may be canned if the label shows the words "Soaked Lima Beans" or "Dried Lima Beans" on the main panel in lettering not less than one-quarter of an inch in height.

## 37. BEETS

(a) *Styles of Canned Beets*—

- (i) Whole beets are beets that retain their original shape after peeling and trimming.
- (ii) Sliced beets are beets that are cut into slices not thicker than three-eighths of an inch.
- (iii) Quartered beets are beets that are cut longitudinally into four approximately equal units.
- (iv) Diced or cubed beets are beets that have been cut into cubes not larger than three-eighths of an inch.
- (v) Shoestring beets are beets that are cut into strips of varying lengths not to exceed three-sixteenths of an inch in thickness.
- (vi) Cut beets are beets that are cut into pieces weighing not less than one-eighth ounce and not conforming to any of the above-named styles.

(1) *Beets (Whole)*

(a) *Fancy Quality Whole Beets*—Prepared from the blood-red variety, free from skins, roots, stems, soft spots and other defects; the whole beets, when packed, shall be uniform in size, colour and texture and shall not exceed one and one-half inches in diameter.

(b) *Choice Quality Whole Beets*—Prepared from the blood-red variety, free from skins, roots, stems, soft spots and other defects; the whole beets, when packed, shall be 65 per cent uniform in size, colour and texture and shall not exceed two and one-half inches in diameter.

(c) *Standard Quality Whole Beets*—Prepared from the blood-red variety, free from skins, roots and stems; the whole beets, when packed, shall be 50 per cent uniform in size, colour and texture and shall not exceed three inches in diameter.

(2) *Beets (Sliced, Cut or Quartered)*

(a) *Fancy Quality Sliced, Cut or Quartered Beets*—Prepared from the blood-red variety, free from skins, roots, stems, soft spots or other defects; the beets, when packed, shall be uniform in colour and the slices or quarters uniform in thickness and texture and shall not exceed two inches in diameter.

(b) *Choice Quality Sliced, Cut or Quartered Beets*—Prepared from the blood-red variety, free from skins, roots, stems, soft spots and other blemishes; the beets, when packed, shall be 75 per cent uniform in colour, thickness and texture and shall not exceed two and one-half inches in diameter.

(c) *Standard Quality Sliced, Cut or Quartered Beets*—Prepared from the blood-red variety, free from skins, roots or stems; the beets, when packed, shall be 65 per cent uniform in colour, thickness and texture and shall not exceed three inches in diameter.

(3) *Beets (Diced or Cubed)*

(a) *Fancy Quality Diced or Cubed Beets*—Prepared from the blood-red variety, free from skins, roots, stems or other defects; when processed, the product shall be clean cut, tender and uniform in size, colour and texture and practically free from small splinters or irregular shaped cubes.

(b) *Choice Quality Diced or Cubed Beets*—Prepared from the blood-red variety, free from skins, roots, stems or other defects; when processed, the product shall be clean cut, 75 per cent uniform in size, colour and texture and 85 per cent free from small splinters or irregular shaped cubes.

(c) *Standard Quality Diced or Cubed Beets*—Prepared from the blood-red variety, free from skins, roots, stems or other blemishes; the product need not be uniform in size, colour or texture.

(4) *Beets (Shoestring)*

(a) *Fancy Quality Shoestring Beets*—Prepared from the blood-red variety, free from skins, roots, stems, soft spots or other blemishes; when processed, the product shall be uniform in colour, uniform in thickness and texture and 90 per cent free from broken strips; the beets shall not exceed two and one-half inches in diameter.

(b) *Choice Quality Shoestring Beets*—Prepared from the blood-red variety, free from skins, roots, stems, or other defects; when processed, the product shall be clean cut, 75 per cent uniform in thickness, colour and texture and 85 per cent free from broken strips; the beets shall not exceed four and one-half inches in diameter.

(c) *Standard Quality Shoestring Beets*—Prepared from the blood-red variety, free from skins, roots or other blemishes; the product need not be uniform in thickness, colour or texture.

### 38. CARROTS

(a) *Styles of Canned Carrots*—

- (i) Whole carrots are carrots that retain their shape after peeling and trimming.
- (ii) Sliced carrots are carrots that are cut into slices not thicker than one-quarter inch.
- (iii) Diced carrots are carrots that have been cut into cubes not larger than three-eighths of an inch.
- (iv) Shoestring carrots are carrots that have been cut into strips of varying lengths and not to exceed a three-sixteenths inch across section.

#### (1) *Carrots (Whole)*

(a) *Fancy Quality Whole Carrots*—Prepared from carrots free from stems, roots, or other defects; the whole carrots, when packed, shall be of very good natural colour and practically uniform in size, shape and texture and shall not exceed seven-eighths of an inch in diameter.

(b) *Choice Quality Whole Carrots*—Prepared from carrots free from stems, roots, or other defects; the whole carrots, when packed, shall be of good natural colour and 75 per cent uniform in size, shape and texture and shall not exceed one and three-eighths inches in diameter.

(c) *Standard Quality Whole Carrots*—Prepared from carrots free from stems, roots, or other defects, the whole carrots, when packed, shall be of a fair natural colour and texture and shall not exceed two and one-eighth inches in diameter.

## (2) Carrots (Sliced)

(a) *Fancy Quality Sliced Carrots*—Prepared from carrots free from stems, roots or other defects; the carrots, when packed, shall be of very good natural colour and texture, of uniform thickness and not more than one and one-quarter inches in diameter.

(b) *Choice Quality Sliced Carrots*—Prepared from carrots free from stems, roots or other defects; the carrots, when packed, shall be of good natural colour and texture and of 75 per cent uniform thickness and not more than two inches in diameter.

(c) *Standard Quality Sliced Carrots*—Prepared from carrots free from stems, roots or other defects; the carrots, when packed, shall be of fair natural colour and texture and shall not exceed two and one-half inches in diameter.

## (3) Carrots (Diced)

(a) *Fancy Quality Diced or Cubed Carrots*—Prepared from carrots free from stems, roots or other defects; when processed, the product shall be of very good natural colour, clean cut, uniform in size and texture and practically free from splinters or irregular shaped cubes.

(b) *Choice Quality Diced or Cubed Carrots*—Prepared from carrots free from stems, roots or other defects; when processed, the product shall be of good natural colour, clean cut, 75 per cent uniform in size and texture and 85 per cent free from splinters and irregular shaped cubes.

(c) *Standard Quality Diced or Cubed Carrots*—Prepared from carrots free from stems, roots or other defects; the product need not be uniform in size, colour and texture.

## (4) Carrots (Shoestring)

(a) *Fancy Quality Shoestring Carrots*—Prepared from carrots free from stems, roots or other defects; when processed, the product shall be of very good natural colour and texture, uniform thickness and 90 per cent free from broken strips; the carrots shall not exceed two inches in diameter.

(b) *Choice Quality Shoestring Carrots*—Prepared from carrots free from stems, roots or other defects; when processed, the product shall be of good natural



colour and texture, 75 per cent uniform in thickness and 85 per cent free from broken strips; the carrots shall not exceed three inches in diameter.

(c) *Standard Quality Shoestring Carrots*—Prepared from carrots free from stems, roots or other defects; when processed, the product shall be of fair natural colour and texture and need not be uniform in thickness, the carrots shall not exceed four inches in diameter.

### 39. CORN

#### (a) *Definitions*—

- (i) Cream Style Corn (generally known to the trade as "Corn") is canned sweet corn prepared from grains that have been removed from the cob by shallow cutting and subsequent scraping, causing it to have a creamy consistency.
- (ii) Whole or Cut Kernel Corn is the product in which the kernels have been removed from the cob by cutting in such a manner as to leave them practically whole.
- (iii) Corn on the Cob is the product in which young tender ears of corn are trimmed, evenly cut and packed upright into cans.

#### (b) *General Requirements*—

- (i) All canned corn shall be packed from the varieties known to the trade as "Sweet Corn". The ears of corn shall be picked from the stalks when young and tender, that is to say, when the kernels on the cob are in a creamy or milky state.
- (ii) Labels for corn shall state whether "Cream Style", "Whole Kernel" or "Cut Kernel", "Packed in Brine" or "Vacuum Packed".

#### (1) *Corn (Cream Style)*

(a) *Fancy Quality Cream Style Corn*—Prepared from selected stock of young, fresh and tender sweet corn; when processed, the finished product shall have a cream-like consistency and a bright uniform colour; it shall be free from pieces of husk and cob and practically free from silk; the product shall have a flavour typical of succulent young corn and the kernels therein shall be very tender and in the early cream stage.

(b) *Choice Quality Cream Style Corn*—Prepared from young, fresh and tender sweet corn; when processed, the finished product shall have a cream-like consistency and a fairly bright uniform colour; it shall be practically free from pieces of husk and cob and reasonably free from silk; the product shall have a good characteristic flavour and the kernels therein shall be fairly tender and in the cream stage.

(c) *Standard Quality Cream Style Corn*—Prepared from fairly young and reasonably tender sweet corn; when processed, the finished product may have a variable consistency, showing a slight separation of free liquid or an insufficiency of moisture; it shall be reasonably bright in colour and free from any considerable portion of husk, cob and silk; the product shall have a palatable flavour and the kernels therein may be rather firm but not hard.

## (2) *Corn (Whole or Cut Kernel)*

(a) *Fancy Quality Whole or Cut Kernel Corn*—Prepared from selected stock of young, fresh and tender sweet corn; the kernels, when packed shall be tender, practically whole and uniform in size, colour and maturity; the product shall be free from cob, silk, husks, scrapings or other defects.

(b) *Choice Quality Whole or Cut Kernel Corn*—Prepared from young fresh and tender sweet corn; the kernels, when packed, shall be fairly tender and fairly uniform in size, colour and maturity; the product shall be practically free from pieces of cob, silk, husks, scrapings or other defects.

(c) *Standard Quality Whole or Cut Kernel Corn*—Prepared from fairly young and reasonably tender sweet corn, free from any considerable portion of cob, silk or husks; the kernels, when packed, may be rather firm but not hard, reasonably bright in colour and fairly free from chips or scrapings.

## (3) *Corn on Cob*

(a) *Fancy Quality Corn on Cob*—Prepared from young, fresh and tender sweet corn; the ears, when packed, shall be tender, 80 per cent uniform in size, type and colour and practically free from silk, husks, stalks or undeveloped ends.

(b) *Choice Quality Corn on Cob*—Prepared from young, fresh and tender sweet corn; the ears, when packed, shall be fairly tender, 75 per cent uniform in size, type, colour and maturity and practically free from silk, husks, stalks, or undeveloped ends.

(c) *Standard Quality Corn on Cob*—Prepared from fresh and reasonably tender sweet corn that is 65 per cent uniform in size, colour and maturity, but which would not qualify for the higher grades.

#### (4) *Corn (Hominy Style)*

Sulphite of soda or other bleaches may be used in the processing of "Hominy Style" corn if appropriately labelled, as, for example, "Bleached with Sulphite of Soda".

### 40. MIXED VEGETABLES OR MACEDOINE

*Mixed Vegetables or Macedoine*—Prepared from any combination of vegetables, all vegetables being named on the label in order of amount used in the product. No quality grade is required for this product but should a quality be claimed, it shall correspond to the quality of the respective vegetables that enter into its composition.

### 41. MIXED VEGETABLE JUICES

*Mixed Vegetable Juices*—Prepared from any combination of vegetable juices, all juices being named on the label in order of amount used in the product and with the tomato juice content not to exceed 80 per cent. All vegetables used in the manufacture of this product shall be thoroughly washed and trimmed before the juice is extracted. In this product mould filaments shall not appear in more than 25 per cent of the microscopic fields; bacteria shall not exceed fifty million per cubic centimetre; yeasts and spores shall not exceed 65 per one-sixtieth cubic millimetre.

### 42. MUSHROOMS

#### (1) *Mushrooms (Whole)*

(a) *Fancy Quality Whole Mushrooms*—Prepared from tender mushrooms practically free from defects; when processed, the whole mushrooms shall be 80 per cent uniform in size, colour and maturity; the brine shall be clear.

(b) *Choice Quality Whole Mushrooms*—Prepared from fairly tender mushrooms practically free from defects; when processed, the whole mushrooms shall be 60 per cent uniform in colour, size and maturity; the brine shall be clear.

(c) *Standard Quality Whole Mushrooms*—Prepared from mushrooms reasonably free from defects; the mushrooms need not be uniform in colour, size or maturity; pieces and stems may be included; the brine shall be fairly clear.

### (2) *Mushrooms (Sliced)*

*Sliced Mushrooms* are mushrooms sliced parallel to the axis of the mushroom into slices of uniform thickness, approximately three-sixteenths of an inch. Fancy, Choice or Standard Quality Sliced Mushrooms shall conform relatively in colour, size and maturity to whole mushrooms.

### (3) *Mushrooms (Creamed)*

*Creamed Mushrooms* shall be packed from sliced mushrooms, cream or milk, butter, with wheat flour being added as a thickener. The finished product shall contain not less than three per cent butter fat and not less than 35 per cent drained weight of mushrooms. Fancy, Choice or Standard Quality Creamed Mushrooms shall conform relatively in colour, size and maturity to whole mushrooms.

### (4) *Mushrooms (Stems and Pieces)*

*Stems and Pieces* may be packed from imperfect, cut or broken portions of stems or caps. When processed, the product need not be uniform in colour, size or maturity. The brine shall be fairly clear.

## 43. PEAS

### (a) *General Requirements*—

- (i) When peas are graded as to size they shall pass through the sieves of the following dimensions and shall be known by the size number as indicated: (Samples shall conform to the size or a combination of sizes claimed for the peas):

No. 1 size peas are peas that will pass through a screen of 9/32 inch mesh.

No. 2 size peas are peas that will pass through a screen of 10/32 inch mesh, but not through a screen of 9/32 inch mesh.

No. 3 size peas are peas that will pass through a screen of 11/32 inch mesh, but not through a screen of 10/32 inch mesh.

No. 4 size peas are peas that will pass through a screen of 12/32 inch mesh, but not through a screen of 11/32 inch mesh.

No. 5 size peas are peas that will pass through a screen of 13/32 inch mesh, but not through a screen of 12/32 inch mesh.

(ii) Optional markings for peas are as follows:

Small	Nos. 1 and 2 combined
Medium	No. 3
Large	No. 4 and over

(iii) Peas not graded for size shall be marked "Ungraded as to Size".

(iv) Brine for peas shall be made with salt or sugar or a combination of both.

(v) The use of sulphate of copper or other artificial colour is prohibited.

(vi) If declared as "Alkalis Added", calcium hydroxide and magnesium hydroxide may be used in processing peas, but not in excess of .04 per cent and .01 per cent by weight of the finished product, respectively.

(b) *Fancy Quality Peas*—Prepared from very young, tender peas of similar varietal characteristics, practically free from loose skins and splits; when processed, the peas shall be tender and have a normal flavour; the product shall remain practically unchanged in size and shall be uniform in colour and maturity; the liquor shall remain clear.

(c) *Choice Quality Peas*—Prepared from fairly young, tender peas of similar varietal characteristics, 90 per cent free from loose skins and splits; when processed, the peas shall be fairly tender and have a normal flavour; the product shall be 80 per cent uniform in colour and maturity; the liquor shall remain fairly clear.

(d) *Standard Quality Peas*—Prepared from peas not necessarily uniform in colour or maturity or free from loose skins and splits; this grade shall be 90 per cent free from hard or ripe peas; the liquor need not be clear.

## 44. DRIED OR RIPE PEAS

Ripe peas may be canned if the main panel of the label shows the words "Ripe Peas" or "Soaked Peas".

## 45. PUMPKIN

*(a) General Requirements—*

- (i) A mixture of pumpkin and squash may be labelled as "Canned Pumpkin" if the amount of squash does not exceed 40 per cent of the product.

*(b) Fancy Quality Pumpkin—*Prepared from sound, ripe pumpkin (or pumpkin and squash) reduced to pulp of a heavy, thick consistency, uniform in colour throughout and having a smooth, fine finish; the product shall be practically free from particles of skin, seeds or fibre and on emptying the contents from the can upon a flat surface at room temperature, the sieved pulp shall hold the shape of the container.

*(c) Choice Quality Pumpkin—*Prepared from sound, ripe pumpkin (or pumpkin and squash) reduced to a pulp of thick consistency, fairly uniform in colour throughout and having a smooth finish; the product shall be practically free from particles of skin, seeds or fibre and on emptying the contents from the can upon a flat surface at room temperature, the sieved pulp shall hold the shape of the container or a high mound formation.

*(d) Standard Quality Pumpkin—*Prepared from sound, ripe pumpkin reduced to a pulp of fairly thick consistency with a fairly good finish; the product shall be fairly free from particles of skin, seeds and fibre; the sieved pulp when removed from the can shall remain convex but not sloppy or runny.

## 46. SQUASH

The grades for canned squash shall be Fancy, Choice and Standard Quality, and they shall correspond to the standards set forth in this Table for pumpkin.



## 47. SAUERKRAUT

(a) *General Requirements*—

Sauerkraut shall be the product obtained by full fermentation of sound, clean, shredded cabbage to which salt has been added, contains not less than one per cent acid expressed as Lactic. Acidity expressed as lactic acid shall be determined in the pressed out liquid by direct titration with standard sodium hydroxide, using phenol phthalein as an indicator.

(b) *Fancy Quality Sauerkraut*—Prepared from sauerkraut having a uniform light straw colour with shreds uniformly cut to approximately one-sixteenth of an inch in thickness, practically free from whole sections of core and heavy midribs and 95 per cent free from defects and blemishes; the product shall have a firm, fine texture and a well developed typical kraut flavour.

(c) *Choice Quality Sauerkraut*—Prepared from sauerkraut having a somewhat variable straw colour, with shreds fairly uniformly cut to approximately one-sixteenth of an inch in thickness, 85 per cent free from whole sections of core, defects and blemishes; the product shall have a fairly fine, firm texture and a characteristic kraut flavour.

(d) *Standard Quality Sauerkraut*—Prepared from sauerkraut of wide variable colour, 70 per cent free from core, defects and other blemishes; the product shall have a reasonably firm texture and a fair kraut flavour.

## 48. SPINACH

(a) *Fancy Quality Spinach*—Prepared from young, crisp, tender spinach, free from sand, dirt and weeds and practically free from seedy stalks; the finished product shall possess a uniform typical green colour, practically free from defects; no wilted, yellow spinach leaves shall be used.

(b) *Choice Quality Spinach*—Prepared from fairly young, tender spinach, free from sand, dirt or weeds and fairly free from seedy stalks; the finished product shall possess a fairly uniform typical green colour, fairly free from defects.

(c) *Standard Quality Spinach*—Prepared from fairly fresh spinach, free from sand, dirt or weeds; the finished product may show heavy leaf stems and seed stalks present.

**49. SUCCOTASH**

Succotash shall be a combination of cream style corn and green or dried lima beans with the amount of beans not less than 20 per cent of the total product. No declaration of quality is required for this product, but if a quality is declared, the product shall be graded on the basis of cream style corn.

## Second Division—Frozen Fruits and Vegetables

47. Frozen Fruits shall be graded immediately after complete thawing in unopened packages at ordinary room temperature.

48. Ascorbic acid may be used in frozen fruits in order to prevent discoloration in an amount not exceeding 150 mgm. per 16 fluid ounce size container and must be labelled "Contains Ascorbic Acid".

49. Frozen vegetables shall be graded after having been carefully thawed under a gentle spray of tap water at room temperature of approximately sixty-eight degrees Fahrenheit, until the product is free from ice crystals and is not brittle; to test for flavour and texture, the frozen product should be immersed in boiling water and cooked for the required length of time.

50. (1) Except where otherwise provided in these regulations, the grades for frozen fruits and vegetables are "Fancy Quality" and "Choice Quality"; the standards for each grade are as prescribed for that grade in the table set out in this section.

(2) Any frozen food product that fails to meet the requirements of Choice Quality shall be graded and labelled as "Sub-Standard Quality".

(3) The table of grades and standards for frozen fruits and vegetables is as follows:—

### Table II

#### FROZEN FRUITS AND VEGETABLES

##### *Grades and Standards*

##### 1. APPLES (SLICED)

(a) *Fancy Quality Sliced Apples*—Prepared from clean, sound, firm, ripe apples not less than two and one-quarter inches in diameter, properly peeled, cored and trimmed, segments cut longitudinally to a thickness of not less than one-half inch; the slices shall be whole and uniform in size, colour and maturity.

(b) *Choice Quality Sliced Apples*—Prepared from clean, firm, sound, ripe apples, properly peeled, cored and trimmed, segments cut longitudinally to a thick-

ness of not less than one-half inch; the slices shall be 80 per cent whole, fairly uniform in size, colour and maturity.

## BERRIES (SMALL FRUITS)

### 2. BLACKBERRIES

(a) *Fancy Quality Blackberries*—Prepared from clean, sound, ripe, blackberries, free from stems, leaves or dried berries; the fruit shall be large or medium but uniform in size, firm, 90 per cent whole and of good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Blackberries*—Prepared from clean, sound, ripe blackberries, free from stems, leaves or dried berries; the fruit need not be uniform in size and colour, but shall be in firm condition and 75 per cent whole; the syrup shall be fairly clear.

### 3. BLUEBERRIES

(a) *Fancy Quality Blueberries*—Prepared from clean, sound, ripe, firm blueberries, free from stems, leaves or dried berries; the fruit shall be large and uniform in size, firm, whole and of good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Blueberries*—Prepared from clean, sound, ripe, firm blueberries, free from stems, leaves or dried berries; the fruit need not be uniform in size and colour, but shall be in firm condition and 90 per cent whole; the syrup shall be fairly clear.

### 4. LOGANBERRIES

(a) *Fancy Quality Loganberries*—Prepared from clean, sound, ripe, firm loganberries, free from stems, leaves or dried berries; the fruit shall be large or medium and uniform in size, firm, whole and of good characteristic colour; the syrup shall be clear.

(b) *Choice Quality Loganberries*—Prepared from clean, sound, ripe firm loganberries, free from stems, leaves or dried berries; the fruit need not be uniform in size and colour, but shall be in firm condition and 75 per cent whole; the syrup shall be fairly clear.

### 5. RASPBERRIES

(a) *Fancy Quality Raspberries*—Prepared from clean, sound, ripe firm raspberries, free from stems,

leaves, green or dried berries; the fruit shall be whole and uniform in size and of good characteristic colour for the variety; the syrup shall be clear.

(b) *Choice Quality Raspberries*—Prepared from sound, clean, ripe, firm raspberries, free from stems, leaves, green or dried berries; the fruit shall be 75 per cent whole and need not be uniform in size and colour; the syrup shall be practically clear.

## 6. LAWTONBERRIES

The grades for Lawtonberries are Fancy and Choice Quality; the requirements for each grade correspond to the standards set forth in this table for raspberries.

## 7. THIMBLEBERRIES

The grades for Thimbleberries are Fancy and Choice Quality; the requirements for each grade correspond to the standards set forth in this table for raspberries.

## 8. CURRANTS

The grades for Currants are Fancy and Choice Quality; the requirements for each grade correspond to the standards set forth in this table for raspberries.

## 9. GOOSEBERRIES

The grades for Gooseberries are Fancy and Choice Quality; the requirements for each grade correspond to the standards set forth in this table for raspberries.

## 10. STRAWBERRIES

### (1) *Strawberries (Whole)*

(a) *Fancy Quality Strawberries*—Prepared from clean, sound, ripe strawberries, free from stems, leaves, green or dried berries and practically free from other blemishes or defects; the fruit shall be all red, medium or large, uniform in size and maturity and free from green tips; the fruit shall remain whole; the syrup shall be clear.

(b) *Choice Quality Strawberries*—Prepared from clean, sound, ripe strawberries, free from stems, leaves, green or dried berries and practically free from blemishes or defects; the fruit shall be all red,

85 per cent whole, practically free from green tips, 80 per cent uniform in maturity and size; the syrup shall be fairly clear.

## (2) *Strawberries (Sliced)*

(a) *Fancy Quality Sliced Strawberries*—Prepared from clean, sound, ripe strawberries, free from stems, leaves, green or dried berries and practically free from other blemishes or defects; the fruit shall be all red, uniform in maturity and 90 per cent free from white centres or green tips; the syrup shall be clear.

(b) *Choice Quality Sliced Strawberries*—Prepared from clean, sound, ripe strawberries, free from stems, leaves, green or dried berries and practically free from blemishes or defects; the fruit shall be 75 per cent free from white centres or green tips; the syrup shall be fairly clear.

## 11. CANTALOUPE

(a) *Fancy Quality Cantaloupe Cubes*—Prepared from clean, sound, ripe cantaloupe, free from seeds, rind or blemishes; the product, when frozen, shall be of good natural colour, clean cut, 90 per cent uniform in size and texture and practically free from irregularly shaped cubes.

(b) *Choice Quality Cantaloupe Cubes*—Prepared from clean, sound, ripe cantaloupe, free from seeds or rind and practically free from blemishes; the product, when frozen, shall be of good colour, clean cut, 75 per cent uniform in size and texture and fairly free from irregularly shaped cubes.

## 12. CHERRIES

(a) *Fancy Quality Cherries*—Prepared from large, sound, ripe cherries free from stems, leaves, blemishes and residual spray material; the fruit, when frozen, shall be whole, firm, uniform in size and colour and, if pitted, free from pits or portions thereof; the syrup shall be clear.

(b) *Choice Quality Cherries*—Prepared from sound, ripe cherries, free from stems, leaves, blemishes and residual spray material; the fruit, when frozen, shall be 75 per cent whole and unbroken, fairly firm, 80 per cent uniform in size



and colour and, if pitted, practically free from pits or portions thereof; the syrup shall be clear.

### 13. PEACHES

#### (1) *Peaches (Halved or Quartered)*

(a) *Fancy Quality Peaches*—Prepared from sound, clean, ripe, firm peaches, free from blemishes, skins and pits; the fruit, when frozen, shall be of good natural colour and 85 per cent uniform in size, colour and maturity and without excessive ragged edges or centres; the syrup shall be clear.

(b) *Choice Quality Peaches*—Prepared from sound, clean, ripe, firm peaches, free from blemishes, skins and pits; the fruit shall be 65 per cent uniform in size, colour and maturity; the syrup shall be fairly clear.

#### (2) *Peaches (Sliced)*

(a) *Fancy Quality Sliced Peaches*—Prepared from sound, clean, fancy halves of good colour, ripe, but not mushy; the slices, when frozen, shall be 85 per cent whole and intact; uniform in colour and maturity; the syrup may be slightly cloudy.

(b) *Choice Quality Sliced Peaches*—Prepared from sound, clean, choice halves of good colour, ripe, but not mushy; the slices, when frozen, shall be 65 per cent whole and intact, uniform in colour and maturity; the syrup may be slightly cloudy.

### 14. PLUMS

(a) *Fancy Quality Plums*—Prepared from sound, firm, clean, ripe plums, free from stems, leaves, blemishes and residual spray material; the fruit, when frozen, shall remain whole and practically uniform in size, colour and maturity; no small or undersized fruit shall be used; the syrup shall be clear.

(b) *Choice Quality Plums*—Prepared from sound, firm, clean, ripe plums, free from stems, leaves, blemishes or residual spray material; the fruit, when frozen, shall be 90 per cent whole and 75 per cent uniform in size, colour and maturity; the syrup shall be fairly clear.

## 15. ASPARAGUS

*(a) General Requirements—*

- (i) Asparagus may be sold as “Tips” or “Spears” if not more than four and one-half inches long from tip ends.
- (ii) When colour is claimed, namely, “Green” or “White”, the spear shall be uniform in colour throughout the stalk for Fancy Quality, fairly uniform in colour throughout the stalk for Choice Quality.

*(b) Fancy Quality Asparagus Tips or Spears—*

Prepared from young, crisp and tender asparagus, free from white and woody butts, decay and free from damage caused by dirt, disease, insects, mechanical or other means; when frozen, the tips or spears shall be practically straight, uniform in colour and size; size is not a grade factor if declared “ungraded as to size”; the heads shall be compact and not flowered in any way; the brine shall be clear.

*(c) Choice Quality Asparagus Tips or Spears—*

Prepared from fairly young, crisp and tender asparagus, practically free from white or woody butts and free from damage caused by dirt, disease, insects, mechanical or other means; when frozen, the tips or spears shall be practically straight and 90 per cent uniform in colour and size; size is not a grade factor, if declared “ungraded as to size”; the heads shall be fairly compact; the brine shall be fairly clear.

## 16. ASPARAGUS CUTS OR CUTTINGS

*(a) Fancy Quality Asparagus Cuts or Cuttings—*

Prepared from young, crisp and tender asparagus; when frozen, the product shall contain 20 per cent by count of compact heads; the pieces shall be evenly cut to a uniform length not exceeding one and one-half inches, free from any coarse, fibrous or woody material; whole spears shall be cut for this grade; the brine shall be clear.

*(b) Choice Quality Asparagus Cuts or Cuttings—*

Prepared from those portions of fairly young, crisp and tender asparagus; when processed, the product shall contain 10 per cent by count of fairly compact heads; the pieces shall be fairly evenly cut to a length not exceeding one and one-half inches, 75

per cent uniform in size and colour and 90 per cent free from coarse, fibrous or woody material; the brine shall be fairly clear.

## 17. BEANS (GREEN OR WAX)

### (a) *General Requirements*—

(i) When string beans are graded as to size they shall pass through sieves of various sizes as set forth in Table I and such sizes or sieves shall be known and indicated as prescribed in Table I.

(ii) Optional markings for beans are as follows:

Small	Nos. 1 and 2 combined
Medium	No. 3
Large	No. 4 and over

(iii) When beans are not graded for size they shall be marked "Ungraded as to Size".

(b) *Fancy Quality Beans*—Prepared from young, tender beans packed while still fresh, free from rust, stems, strings, discolorations and other defects; when frozen, the pods or pod sections shall have a good normal flavour, uniform in colour and maturity; the brine shall be clear.

(c) *Choice Quality Beans*—Prepared from tender beans packed while still fresh, free from rust, stems, strings, discolorations and other defects; when frozen, the pods or pod sections shall have a normal flavour, 80 per cent uniform in colour and maturity; there shall be no hard or woody strings; the brine shall be fairly clear.

## 18. FRENCH STYLE BEANS

French Style Beans (French cut or Julienne) are green or wax beans in which the pods or pod sections are cut lengthwise into strips; the grades for this product are Fancy and Choice Quality; the requirements for each grade correspond to the standards set forth in this table for frozen beans.

## 19. LIMA BEANS

(a) *Fancy Quality Lima Beans*—Prepared from young, fresh, tender, green lima beans, 80 per cent uniform in size and colour; when frozen, the product shall be practically free from skins, splits and other defects; the brine shall be clear.

(b) *Choice Quality Lima Beans*—Prepared from young, fresh, tender, lima beans, 60 per cent green in colour, fairly uniform in size; when frozen, the product shall be 80 per cent free from skins, splits, broken beans and other defects; the brine shall be fairly clear.

## 20. BROCCOLI

(a) *Fancy Quality Broccoli*—Prepared from very young, tender broccoli packed while still fresh, free from ricey or open florets or other blemishes and defects; the product, when frozen, shall be uniform in size and colour; the brine shall be clear.

(b) *Choice Quality Broccoli*—Prepared from young and tender broccoli packed while still fresh and 75 per cent free from ricey or open florets or other blemishes and defects; the product when frozen, shall be fairly uniform in size and colour; the brine shall be fairly clear.

## 21. BRUSSELS SPROUTS

(a) *Fancy Quality Brussels Sprouts*—Prepared from young and tender brussels sprouts packed while still fresh, free from any loose or open heads or other blemishes and defects; the product, when frozen, shall be practically uniform in size and colour; the brine shall be clear.

(b) *Choice Quality Brussels Sprouts*—Prepared from young and tender brussels sprouts packed while still fresh and fairly free from any loose or open heads; the product, when frozen, shall be fairly uniform in size and colour; the brine shall be fairly clear.

## 22. CARROTS

### (1) Carrots (Whole)

(a) *Fancy Quality Whole Carrots*—Prepared from carrots free from stems, roots, or other defects; the whole carrots, when frozen, shall be of very good natural colour and practically uniform in size, shape and texture and shall not exceed seven-eighths of an inch in diameter.

(b) *Choice Quality Whole Carrots*—Prepared from carrots free from stems, roots or other defects; the

whole carrots, when frozen, shall be of good natural colour and 75 per cent uniform in size, shape and texture and shall not exceed one and three-eighths inches in diameter.

## (2) *Carrots (Sliced)*

(a) *Fancy Quality Sliced Carrots*—Prepared from carrots free from stems, roots or other defects; the carrots, when frozen, shall be of very good natural colour and texture, of uniform thickness and not more than one and one-quarter inches in diameter; the brine shall be clear.

(b) *Choice Quality Sliced Carrots*—Prepared from carrots free from stems, roots or other defects; the carrots, when frozen, shall be of good natural colour and texture and of 75 per cent uniform thickness and not more than two inches in diameter; the brine shall be fairly clear.

## 23. CAULIFLOWER

(a) *Fancy Quality Cauliflower*—Prepared from young, fresh, tender cauliflower having compact heads, free from blemishes or insect injury; the frozen product shall be white, attractive in appearance, with pieces uniform in size and maturity.

(b) *Choice Quality Cauliflower*—Prepared from fairly young, fresh, tender cauliflower having fairly compact heads, free from blemishes or insect injury; the frozen product shall be white, attractive in appearance with pieces fairly uniform in size and maturity.

## 24. CORN

### (1) *Corn (Whole or Cut Kernel)*

(a) *Fancy Quality Whole or Cut Kernel Corn*—Prepared from selected stock of young, fresh, very tender sweet corn; the kernels, when frozen, shall be practically whole and uniform in size, colour and maturity; the product shall be free from cob, silk, husks, scrapings or other defects; the brine shall be clear.

(b) *Choice Quality Whole or Cut Kernel Corn*—Prepared from young, fresh, tender, sweet corn; the kernels, when frozen, shall be fairly uniform in

size, colour and maturity; the product shall be practically free from pieces of cob, silk, husks, scrapings or other defects; the brine shall be fairly clear.

## (2) *Corn on Cob*

(a) *Fancy Quality Corn on Cob*—Prepared from young, fresh, very tender, sweet corn; the ears, when frozen, shall be 80 per cent uniform in size, type, colour and maturity; practically free from silk, husks, stalks or undeveloped ends; the brine shall be clear.

(b) *Choice Quality Corn on Cob*—Prepared from young, fresh, tender, sweet corn; the ears, when frozen, shall be 75 per cent uniform in size, type, colour and maturity; practically free from silk, husks, stalks or undeveloped ends; the brine shall be fairly clear.

## 25. PEAS

### (a) *General Requirements—*

- (i) When peas are graded as to size they shall pass through sieves of various sizes as set forth in Table I and such sizes or sieves shall be known and indicated as prescribed in Table I.
- (ii) Optional markings for peas are as follows:
 

Small	No. 1 and 2 combined
Medium	No. 3
Large	No. 4 and over
- (iii) Peas not graded for size shall be marked "Ungraded as to Size".
- (iv) The use of sulphate of copper or other artificial colour is prohibited.
- (v) Frozen peas not meeting these grades but otherwise sound and fit for food, may be sold for remanufacturing purposes if labelled "Peas for Soup Stock".

(b) *Fancy Quality Peas*—Prepared from very young, tender peas of similar varietal characteristics, practically free from loose skins and splits; when frozen, the product shall remain practically unchanged in size and shall be uniform in colour and maturity.

(c) *Choice Quality Peas*—Prepared from fairly young, tender peas of similar varietal characteristics, 90 per cent free from loose skins and splits; when



frozen, the products shall be 80 per cent uniform in colour and maturity.

## 26. PUMPKIN

### (a) *General Requirement*—

- (i) A mixture of pumpkin and squash may be labelled as “Frozen Pumpkin” if the amount of squash does not exceed 40 per cent of the product.

(b) *Fancy Quality Pumpkin*—Prepared from sound, ripe pumpkin or part squash reduced to pulp of a heavy consistency, uniform in colour throughout and having a smooth, fine finish; the product, when defrosted, shall be practically free from portions of skins, seeds, shreds or fibre.

(c) *Choice Quality Pumpkin*—Prepared from sound, ripe pumpkin reduced to a pulp of thick consistency, fairly uniform in colour throughout and having a smooth finish; the product, when defrosted, shall be practically free from particles of skins, seeds, shreds or fibre.

## 27. SQUASH

The Grades for Frozen Squash are Fancy and Choice Quality; the requirements for each grade correspond to the standards set forth in this Table for pumpkin.

## 28. SPINACH

(a) *Fancy Quality Spinach*—Prepared from young, crisp, tender spinach, free from sand, dirt and weeds and practically free from seedy stalks; the product, when defrosted, shall possess a uniform typical green colour, practically free from defects; no wilted, yellow spinach leaves shall be used.

(b) *Choice Quality Spinach*—Prepared from fairly young, tender spinach, free from sand, dirt or weeds and fairly free from seedy stalks; the product, when defrosted, shall possess a fairly uniform typical green colour, fairly free from defects.

## Third Division—Dehydrated and Evaporated Fruits and Vegetables

51. (1) Except where otherwise provided in these regulations, the grades for dehydrated and evaporated fruits and vegetables are "Fancy Quality", "Choice Quality" and "Standard Quality"; the standards for each grade or food product are as prescribed for that grade or food product in the Table set out in this section.

(2) Any dehydrated and evaporated fruit or vegetable, if wholesome and fit for food, but that fails to meet the lowest standard prescribed for such a product shall be graded and labelled as "Sub-Standard Quality".

(3) The table of grades and standards for dehydrated and evaporated fruits and vegetables is as follows:

### Table III

#### *Grades and Standards*

#### DEHYDRATED AND EVAPORATED FRUITS AND VEGETABLES

##### 1. DEHYDRATED OR EVAPORATED APPLES

###### (a) *Definitions—*

- (i) "Dehydrated or Evaporated Apples" are apples cut into rings or quarters that have been desiccated by means of temperature, humidity and air velocity control or by artificial heat.
- (ii) "Rings" means practically whole pieces of apples that have been sliced at right angles to the core; such rings may be cut or broken on one side, but at least three-quarters of the ring shall be present.
- (iii) "Quarters" means apples that have been cut through the centre parallel to the core into four or more pieces.
- (iv) As applied to evaporated apples, the expression "defects" means portions of skin, blossom ends, stems, bruises, blemishes or any discoloration.

(b) *General Requirements—*

- (i) When rings or quarters are claimed, the product shall be 80 per cent whole for Fancy Quality, 70 per cent whole for Choice Quality and 60 per cent whole for Standard Quality.
- (ii) In these grades the expression "conform to the natural colour of the fruit" does not apply to unbleached slices, rings, or quarters.
- (iii) No smoke odour shall be present in any grade.
- (iv) "Moisture Content" refers to the natural moisture of the fruit; the maximum moisture content of evaporated, dehydrated apples and chop shall be 22 per cent; the maximum moisture content in evaporated, dehydrated skins, cores and pomace shall be 15 per cent.
- (v) The use of sulphur dioxide shall be consistent with requirements as set forth in the Food and Drugs Act; all evaporated or dehydrated apples that have been bleached shall contain not less than seven hundred parts and not more than two thousand parts per million of sulphur dioxide.
- (vi) The moisture content may exceed 22 per cent in evaporated or dehydrated apples with a sulphur content higher than the minimum (700 p.p.m.) on the basis of an additional 100 p.p.m. of sulphur dioxide for each one-quarter per cent of moisture to a maximum of 24 per cent moisture.
- (vii) Unbleached, evaporated or dehydrated apples shall be marked "Unbleached".
- (viii) All packages, cases of evaporated or dehydrated apples that have been bleached shall show words "Contains Sulphur Dioxide" or any equivalent phrase in accordance with the Food and Drug Regulations, the size of type to be as prescribed in these regulations.

(1) *Dehydrated or Evaporated Apples (Rings and Quarters)*

(a) *Fancy Quality Dehydrated or Evaporated Apples*—Prepared from clean, sound, firm, ripe apples that have been properly peeled, cored and trimmed; the finished product shall be practically uniform in colour, 90 per cent free from pieces containing core, free from defects and shall not vary more than 20 per cent in size of pieces; not more than 2 per cent shall pass through a five-eighths inch screen.

(b) *Choice Quality Dehydrated or Evaporated Apples*—Prepared from clean, sound, firm, ripe apples that have been peeled, cored and trimmed; the finished product shall be 80 per cent uniform in colour, 80 per cent free from pieces containing core, 90 per cent free from defects and shall not vary more than 30 per cent in size of pieces; not more than 5 per cent shall pass through a five-eighths inch screen.

(c) *Standard Quality Dehydrated or Evaporated Apples*—Prepared from clean, sound, firm, ripe apples, peeled, cored and trimmed; the finished product shall be 70 per cent free from pieces containing core, 85 per cent free from defects; not more than 8 per cent shall pass through a five-eighths inch screen.

### (2) *Apple Chips*

*Apples Chips* are prepared from sound apples or portions thereof, properly peeled and cored; the product shall be 70 per cent free from skin or core and 70 per cent uniform in colour.

### (3) *Sun Dried Apples*

*Sun Dried Apples* are those that have a portion of their moisture extracted without the use of artificial heat. The grades for quality of Sun Dried Apples shall be the same as those for evaporated apples, with the exception that the product need not have as bright a colour.

### (4) *Farmers' Dried Apples*

*Farmers' Dried Apples* are apples dried by the grower on his own premises. No declaration of quality is required but when claimed, shall conform to the standards prescribed in this Table for evaporated apples.

### (5) *Dehydrated and Evaporated Apple Skins and Cores*

*Dehydrated or Evaporated Apple Skins and Cores* are made by evaporating a portion of the moisture from the skins, cores and trimmings of clean, sound apples; the product shall be clean, sound, wholesome and free from any deleterious substance.

(6) *Dehydrated and Evaporated Apple Chop*

*Dehydrated or Evaporated Apple Chop* is made by evaporating a portion of the moisture from clean, sound, sliced or unsliced apples, the product shall be wholesome and free from any deleterious substance.

## 2. DEHYDRATED BLUEBERRIES

(a) *Fancy Quality Dehydrated Blueberries*—Prepared from clean, sound, ripe, firm berries free from worms, stems, leaves or dried berries; not more than one per cent of green fruit shall be used; the product shall be 90 per cent whole and separated and when rehydrated and cooked shall closely resemble the fresh cooked fruit in colour, flavour, aroma and texture; the maximum moisture content of dehydrated blueberries shall be 15 per cent.

(b) *Choice Quality Dehydrated Blueberries*—Prepared from clean, sound, ripe blueberries free from worms, stems, leaves or dried berries; not more than two per cent of green fruit shall be used; the product shall be 70 per cent whole and when rehydrated and cooked shall closely resemble the fresh cooked fruit in colour, flavour, aroma and texture; the maximum moisture content of dehydrated blueberries shall be 15 per cent.

## 3. DEHYDRATED AND EVAPORATED VEGETABLES

(a) *General Requirements*—

- (i) Regulations with regard to enzymes do not apply to beets and onions. No peroxidase test is made on these products.
- (ii) *Bacteria in dehydrated vegetables*—Dehydrated vegetables that have been subjected to a blanching treatment during processing, the viable bacteria colony count in the finished product shall not exceed 50,000 per gram, and organisms of the coliform group shall be absent from one-tenth gram; the methods for bacteriological analysis shall be those approved by the Dominion Agricultural Bacteriologist, Science Service, Department of Agriculture, Ottawa.

(b) *Fancy Quality Dehydrated or Evaporated Vegetables*—Prepared from sound, fresh vegetables of good table quality, properly peeled, cored, trimmed

and washed; the product, when rehydrated and cooked, shall closely resemble the fresh, cooked vegetable in colour, flavour, aroma and texture; there shall be no more than a trace of peroxidase in the dehydrated material as measured with Gum Guaiacum, with the exception of turnips in which there shall be no more than a faint reaction as measured with Guaiacol and the product shall be 98 per cent free from defects, blemishes, discolouration and scorching; pieces shall be clean cut without ragged edges and not more than 10 per cent of broken pieces or more than 5 per cent of pieces which will go through a screen four meshes to the inch for stripped vegetables, or six meshes to the inch for leafy vegetables; in order to meet Fancy requirements regarding moisture content, cabbage shall not contain more than 4.5 per cent moisture; parsnips, potatoes and beets not more than 6.5 per cent moisture; other vegetables not more than 5 per cent moisture.

(c) *Choice Quality Dehydrated or Evaporated Vegetables*—Prepared from sound, fresh vegetables of good table quality, properly peeled, cored, trimmed and washed; the product, when rehydrated and cooked, shall closely resemble the fresh, cooked vegetable in colour, flavour, aroma and texture; there shall be no more than faint peroxidase as measured with Gum Guaiacum, with the exception of turnips in which there shall be no more than a faint reaction as measured with Guaiacol; the product shall be 90 per cent free from defects, blemishes, discoloration and scorching; pieces shall be clean cut without ragged edges and not more than 20 per cent of broken pieces or more than 10 per cent of pieces which will go through a screen four meshes to the inch for stripped vegetables or six meshes to the inch for leafy vegetables; in order to meet Choice requirements regarding moisture content, cabbage shall not contain more than 5 per cent moisture; parsnips, beets and potatoes not more than 7.5 per cent moisture; other vegetables not more than 6 per cent moisture.

(d) For the purpose of these grades the following is the procedure for the peroxidase test:

- (i) For each sample, place a small representative dry portion in a beaker or glass, cover with water. Allow this to reconstitute three to four hours. Crush with a mortar and pestle or in a Waring Blendor or with some suitable



apparatus for wet material. Place a small quantity of the crushed solid in a test tube, cover with 2 per cent Gum Guaiacum in 95 per cent ethyl alcohol. Shake. Add an equal volume of 3 per cent hydrogen peroxide. Shake. If peroxidase is present a blue colour develops. This is graded as follows:

Negative—No blue colour.

Trace —Specks of blue colour in the product.

Faint —Up to 25 per cent of the material coloured.

Light —25 to 50 per cent of the material coloured.

Medium —Solid dark blue; the solution may show a diffused blue, but is not opaque.

Heavy —Solid dark blue, solution dark blue.

- (ii) When the Guaiacol test for peroxidase is used, crush reconstituted material as for the peroxidase test and place the solid in a test tube. Cover with a solution of 1 per cent Guaiacol in 95 per cent alcohol. Add an equal volume of 3 per cent hydrogen peroxide. Grade as follows:

Negative—No change in colour.

Trace —Reddish specks in the solid.

Faint —Up to 25 per cent of the material reddened.

Light —25 to 50 per cent of the material reddened.

Medium —Over 50 per cent of the material reddened, but some of the solid showing original colour.

Heavy —Material a solid reddish colour.

## Fourth Division—Jams, Jellies, Marmalade and Preserves (Conserve)

52. (1) Except as otherwise provided in these regulations, the grades for jams, jellies, marmalade and preserves (conserve) are—

(a) Pure jam (or jelly, marmalade or preserve (conserve) as the case may be).

(b) Jam (or jelly or marmalade as the case may be) with added pectin.

(c) Jam consisting principally of apple or rhubarb to which other fruit has been added.

(2) The grade designation of jam, jellies, marmalade and preserves (conserve) shall have incorporated therein the name of the fruit used in its preparation, as for example, Pure Strawberry Jam, Strawberry Jam with added pectin, or Apple and Strawberry Jam.

(3) The only permissible ingredients of jams, jellies, marmalade and preserves (conserve) are those prescribed in the Table set out in this section.

(4) The standards for each grade of jam, jellies, marmalade and preserves (conserve) are as prescribed in the following Table:

**Table IV**

JAMS, JELLIES, MARMALADE AND PRESERVES  
(CONSERVE)

*Grades and Standards*

*Part A—General*

The standards prescribed in Part A apply to all jams, jellies, marmalade and preserves (conserve) except products specified in Part B.

### 1. JAMS

(a) *General Requirements—*

(i) Jam shall be the sound product made by processing properly prepared fresh fruit, fruit pulp or canned fruit with water and a sweetening agent hereinafter prescribed in the respective grades by boiling to a suitable consistency, with or without the addition of

other ingredients such as fruit acid, one permitted preservative, permitted colouring matter or pectin in the form of a fruit juice or pectin preparation.

(ii) Jam shall contain not less than 66 per cent of water soluble solids as estimated by the refractometer.

(iii) The standards for jam do not apply to Cranberry Sauce.

(b) *Pure Jam*—Contains not less than 45 per cent of the named fruit (other than apple or rhubarb) or 52 per cent if the fruit is strawberry and a sweetening agent consisting of sugar or invert sugar syrup only; the addition of citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice or any combination of two or more of these acids or pectin in a quantity that reasonably compensates any deficiency in the natural acidity or natural pectin of the fruit ingredient is permitted and it is not necessary to indicate such additions on the label.

(c) *Jam with added pectin*—Contains not less than 27 per cent of the named fruit (other than citrus, apple or rhubarb) or 32 per cent if the fruit is strawberry; the addition of citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice or any combination of two or more of these acids in a quantity that reasonably compensates any deficiency in the natural acidity of the fruit ingredient is permitted and it is not necessary to indicate such additions on the label; and, with label declaration, pectin or pectinous preparation, permitted colour and one permitted preservative declared by name; the sweetening agent used shall be sugar, invert sugar syrup or a mixture consisting of not less than 75 per cent by weight of sugar and not more than 25 per cent by weight of dextrose or glucose.

(d) *Apple or Rhubarb and (the other added fruit) Jam*—Contains not less than 12 and one-half per cent of the more expensive fruit or 15 per cent if the fruit is strawberry, and, with label declaration, pectin or pectinous preparation, permitted colour and one permitted preservative declared by name; the sweetening agent used shall be sugar, inverted sugar syrup, or a mixture containing not less than 75 per cent by weight of sugar and not more than 25 per cent by weight of dextrose or glucose; not

less than 20 per cent of the finished product shall be apple or rhubarb pulp; this grade of jam may contain dextrose or glucose in excess of 25 per cent by weight of the sweetening agent if declared clearly and conspicuously by name upon the label.

## 2. JELLIES

### (a) *General Requirements—*

- (i) Jelly shall be the sound, semi-solid gelatinous product made by boiling clean, sound, properly prepared fruit and water, concentrating the expressed and strained liquor or juice to which a sweetening agent hereinafter prescribed in the respective grades is added with or without other ingredients such as fruit acid, juice of another fruit, pectin or pectinous preparation, agar, gelatin, colour and one permitted preservative.
- (ii) Jelly shall contain not less than 62 per cent of water soluble solids as estimated by the refractometer.
- (iii) The standards for jelly do not apply to jellied Cranberries or Cranberry Jelly.

(b) *Pure Jelly*—Contains no ingredients other than the juice of the fruit named on the label, sugar or invert sugar syrup; the addition of pectin or citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice, or any combination of two or more of these acids, in a quantity that reasonably compensates any deficiency in the natural pectin content or the natural acidity of the fruit ingredient is permitted and it is not necessary to indicate such additions on the label.

(c) *Jelly with added pectin*—Contains not less than 32 per cent of the juice of the named fruit on the label, sugar, invert sugar syrup or a mixture of not less than 75 per cent by weight of sugar and not more than 25 per cent by weight of dextrose or glucose; the addition of citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice, or any combination of two or more of these acids, in a quantity that reasonably compensates any deficiency in the natural acidity of the fruit ingredient is permitted and it is not necessary to indicate such additions on the label, and, if declared, pectin or pectinous preparation, agar, gelatin, colour, one permitted preservative declared by name.

### 3. MARMALADE

#### (a) *General Requirements—*

- (i) Marmalade shall be the sound product made by processing properly prepared citrus fruit (fresh or preserved) with water and a sweetening agent hereinafter prescribed in the respective grades, by boiling to a suitable consistency with or without the addition of other ingredients such as fruit acid, one permitted preservative, permitted colouring matter or pectin in the form of a fruit juice or pectin preparation.
- (ii) Marmalade shall contain not less than 65 per cent water soluble solids as estimated by the refractometer.

(b) *Pure Marmalade*—Prepared from any combination of peel, pulp and juice of the named citrus fruit or fruits by boiling with water and sugar or invert sugar syrup; citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice, or any combination of two or more of these acids, in a quantity that reasonably compensates any deficiency in the natural acidity of the fruit ingredient, may be added to such marmalade without label declaration.

(c) *Marmalade with added pectin*—Contains not less than 27 per cent of any combination of the peel, pulp and juice of the named citrus fruit or fruits; the sweetening agent shall be sugar, invert sugar syrup or a mixture consisting of not less than 75 per cent by weight of sugar and not more than 25 per cent by weight of dextrose or glucose; the addition of citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice or any combination of two or more of these acids in a quantity that reasonably compensates any deficiency in the natural acidity of the fruit ingredient is permitted and it is not necessary to indicate such additions on the label, and, with label declaration, pectin or pectinous preparation.

### 4. PRESERVES (*Conserve*)

*Preserves (Conserve)* shall be the sound product made by processing fruit (other than apple or rhubarb) with sugar or invert sugar syrup; in its preparation not less than 45 pounds of the named fruit or fruits with each 55 pounds of sugar or its

equivalent in invert sugar syrup, and shall contain not less than 60 per cent and not more than 65 per cent water soluble solids as estimated by the refractometer.

## Part B

### 1. MARMALADE (Non-citrus fruit origin)

(a) *Pure Pineapple (also Fig or Ginger) Marmalade*—Prepared from the pulp and natural juice of pineapple, fig or ginger, by boiling with water and sugar or invert sugar syrup; contains not less than 45 per cent of pineapple, fig or ginger and not less than 65 per cent of water soluble solids as estimated by the refractometer; the addition of citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice, or any combination of two or more of these acids or pectin in a quantity that reasonably compensates any deficiency in the natural acidity or natural pectin of the named fruit is permitted and it is not necessary to indicate such additions on the label.

(b) *Pineapple (also Fig or Ginger) Marmalade with added pectin*—Prepared from the pulp and natural juice of pineapple, fig or ginger by boiling with water and sugar or invert sugar syrup or a mixture consisting of not less than 75 per cent by weight of sugar and not more than 25 per cent by weight of dextrose or glucose; contains not less than 27 per cent of pineapple, fig or ginger and not less than 65 per cent of water soluble solids as estimated by the refractometer; the addition of citric acid, malic acid, tartaric acid, cider vinegar, lemon juice, lime juice or any combination of two or more of these acids in a quantity that reasonably compensates any deficiency in the natural acidity of the fruit ingredient is permitted and it is not necessary to indicate such additions on the label, and, with label declaration, pectin or pectinous preparation, permitted colour and one permitted preservative declared by name.

### 2. MINT JELLY OR JELLIED MINT

*Mint Jelly or Jellied Mint*—Prepared from sugar or a mixture of not less than 75 per cent by weight of sugar and not more than 25 per cent by weight of



dextrose or glucose, apple juice or pectin or pectinous preparation, mint juice, with or without mint leaves, and, with label declaration, artificial flavour and colour.

### 3. BAKERS FRUIT FILLER

*Bakers Fruit Filler*—Prepared from any combination of fruit or fruits declared by name, pectin or pectinous preparation, sugar, dextrose or glucose, and, with label declaration, colour, artificial flavour, one preservative declared by name, one thickener declared by name, dextrose or glucose to be declared on label if used in excess of 25 per cent of the total sweetener.

### 4. APPLE PIE FILLER

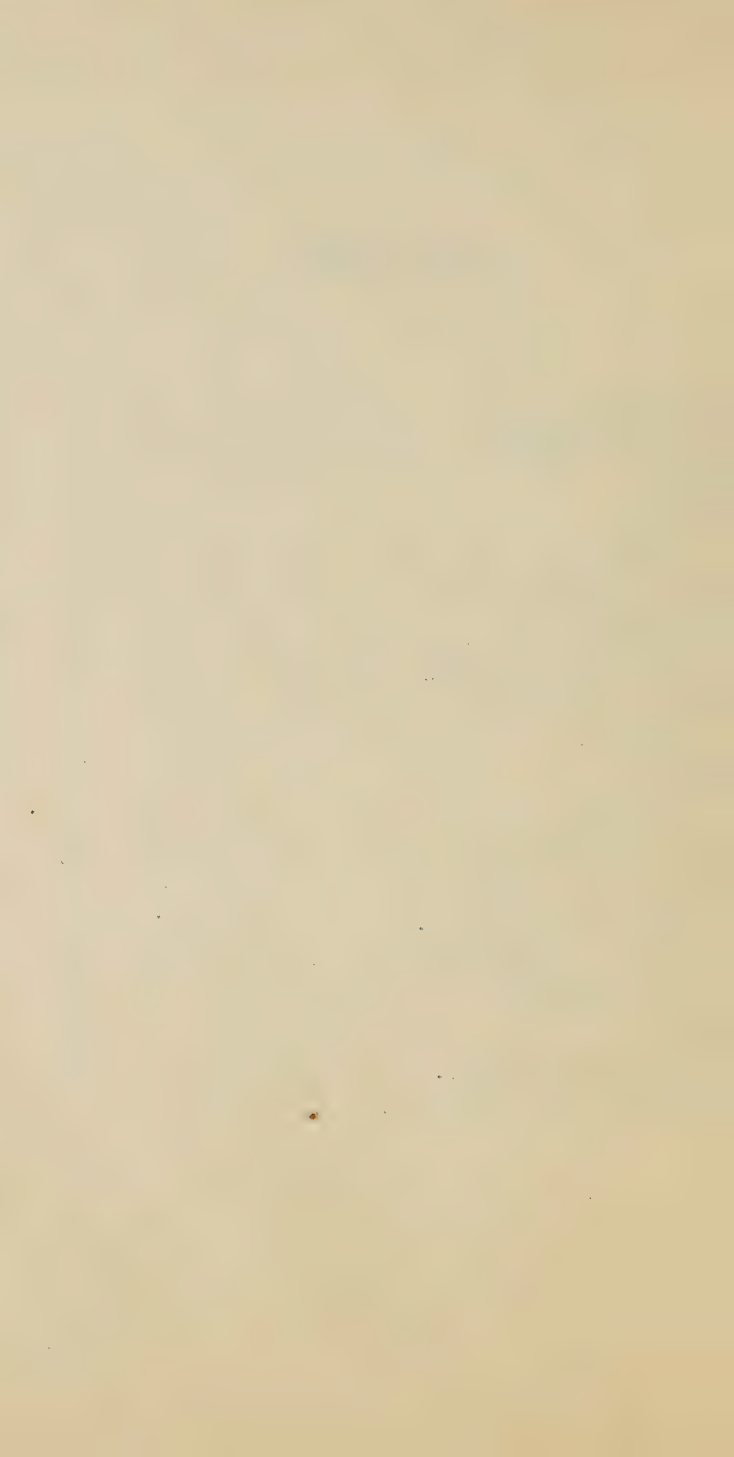
*Apple Pie Filler*—Prepared from sound, mature apples, free from insect and surface injury, properly peeled, cored and trimmed as segments or rings, with sugar and with or without dextrose or glucose, and with label declaration, one preservative declared by name, one thickener declared by name, dextrose or glucose if used in excess of 25 per cent of the total sweetener; the finished product shall contain not less than 20 per cent of water soluble solids as estimated by the refractometer.



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